



## VERMOUTH RESERVA ACACIA



Acacia barrels for the elaboration of our White Wine Barrel Fermented are used for aging this special vermouth. As these barrels are less toast inside, it allows a longer aging extending to 12 months.

Delicate amber, with inclination towards orange yellow cadmium colour. Clean and bright. Wood is hardly noticeable. Bitter orange peel with black chocolate. Although sweetness is prevalent in the palate, toasted sugar and absinthe can be appreciated. Soft, mellow and well balanced.

<b>Sugar content</b>	124,75 g/l.
<b>Methanol</b>	60 mg/l.
<b>Dried extract</b>	163,63 g/l.
<b>Alcoholic degree</b>	14,82 % vol.
<b>Total acidity</b>	5,3 g/l.
<b>Volatile acidity</b>	0,42 g/l.
<b>Packing</b>	6 bottles, Box 750 ml. Bottle

