



## VERMOUTH EDICIÓN LIMITADA



Each year, 6 of the finest French Oak Barrels are reserved to extend the aging of our vermouth to 14 months.

Mahogany colour. Notes of chocolate, raisins and cherry liquor can be perceived in the nose. Vinous character, menthol and nice oak aromas. The palate is silky, sweet and well balanced, with notes of cherry and a bitter end.

To enjoy it as an aperitif, please drink in cocktail glass, without ice, very cold and accompanied by orange peel and an olive. It can also be drunk as a dessert wine, presenting it in a frosty small glass to accompany a sweet.

Limited Edition. Numbered bottles.

<b>Sugar content</b>	73,70 g/l
<b>Methanol</b>	96 mg/l.
<b>Dried extract</b>	176,90 g/l.
<b>Alcoholic degree</b>	14,90 % vol.
<b>Total acidity</b>	5,9 g/l.
<b>Volatile acidity</b>	0,51 g/l.
<b>Packing</b>	6 bottles, Box 750 ml. Bottle

