

DESDE  1895

Martínez Lacuesta



VERMOUTH RESERVA



As a special complement to the traditional production method for our vermouth, we have added a brief period of ageing, during which the vermouth matures beautifully in new French oak barrels from Allier, medium-toasted. Ideal as an aperitif, it is best served cold and accompanied by an orange peel and an olive.

Mahogany pale amber reflections. The nose is aromatic, caramel mixture and dried orange peel first, then touch lightly smoked. The palate is balanced, lingering bitterness that invites another drink. Sweet at the entrance and at the end, it highlights the caramel and an earthy touch, roots.

Alcohol content: 15°

Available in cardboard presentation cases of 6 bottles 750ml.

Sugar content	135,0 g/l.
Methanol	66 mg/l.
Dried extract	165,41 g/l.
Alcoholic degree	15 % vol.
Total acidity	5,2 g/l.
Volatile acidity	0,49 g/l.
Packing	6 bottles, Box 750 ml. Bottle

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