



Be Vermut 2019



Type of wine: Vermouth

Strength: 18% ABV

Vinification Process: After 10 years of work selecting the right grapes and botanicals, Be Vermut is made with Oloroso Seco base wines aged for more than 15 years without added sugar. Macerating with various botanicals from own vineyard in Castillo Pedroso (Cantabria), herbs, flowers and roots from the Toranzo Valley different times in French oak wood.

Tasting notes: On the nose it is intense notes of the long soleras, at the beginning the most bitter elements are shown, such as absinthe and gentian and there is a slight note of curry before the PX and Oloroso become evident, balsamic sparkles, chocolate, roasted, citrus (orange peel), nutmeg, clove and black licorice. Elegant on the palate, lighter than expected on the nose, but just as intense, a long, hazelnut finish, slightly bitter and reasonably dry.

Comments: Produced by Bodegas Sel D'Aiz in Cantabria, Spain. The winery focuses on sustainable viticulture and minimal intervention winemaking to showcase the unique terroir of the region

Presentation: 750ml bottle

Serving temperature: Chilled or over ice

Food Pairings: Vermouth is commonly enjoyed as an aperitif on its own or in cocktails like Manhattans and Negronis.

