



FAMILIA
ESCUDERO

BEQUER

Vermouth

Using an ancient family recipe and late harvest Grenache grapes, this Vermouth is produced with 25+ botanicals sourced from the Spanish regions of Pyrenees and Moncayo. Fruity, complex and delicious. Perfect on the rocks with a slice of orange.



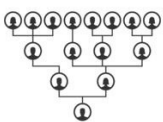
Vermouth de Granache



Vermouth de Granache Gran Reserva



KEY SELLING POINTS



MULTI-
GENERATIONAL



PRACTICING ORGANIC



HAND PICKED



Gustavo Adolfo Becquer

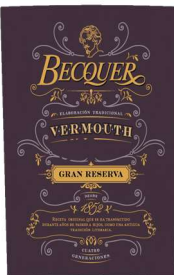
Becquer Vermouth



Vermouth de Garnacha

Varietal(s): Garnacha
Origin: Spain
Case Size: 12/750ml **Barcode:** 8421742600228
Vinification: 25+ botanicals
Of Note: Becquer was famous poet who resided on the current Familia Escudero property
Analysis: ABV 15%

Tasting: Fruity aroma, with a lot of complexity; notes of honeys and cinnamon, low mount thyme, rosemary and pleasant end of nuts. Perfect balance between the kind bitterness of wormwood and the sweetness of the overripe fruit. The palate is elegant, fresh entry with soft bitter and light sweetness with a harmonious and balanced finish.



Vermouth de Garnacha Gran Reserva

Varietal(s): Garnacha
Origin: Spain
Case Size: 12/750ml **Barcode:** 8421742601225
Vinification: vineyard age 80+ yrs, 2 yrs oak, 5 yrs bottle, 40+ botanicals
Of Note: Becquer was famous poet who resided on the current Familia Escudero property
Analysis: ABV 17%

Tasting: Fruity, complex aromas with notes of honey, cinnamon, undergrowth, thyme, rosemary and dried walnuts. Perfect balance between the soft bitterness of wormwood and the sweetness of the ripe fruit. On the palate it is elegant, fresh, with a slight bitterness and light sweetness with a harmonious and balanced finish

Accolades: 91pts Guia Penin

Vermouth is an aromatised wine, traditionally made by infusing a base wine with bitter aromatic herbs and fortifying with further alcohol. Its genesis was as a medicinal “tonic wine”, high in bitter compounds which would help to expel intestinal worms and address other medieval ailments. Foremost among the bitter herbs used was wormwood, the German for which, *vermut*, is the origin of vermouth. The only real “rules” governing what can and cannot be called vermouth in a commercial setting are that it comprise 75% base grape wine and *some* wormwood. The varieties most commonly used in commercial vermouths are absinthe wormwood (*Artemesia absinthium*) and roman wormwood (*A.pontica*)

