



## Vermouth

**ESCUDERO** 

FAMILIA -

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** 









**Gustavo Adolfo Becquer** 

MULTI-GENERATIONAL

PRACTICING ORGANIC

HAND PICKED



**Becquer Vermouth** 

Fruit

Fortification & Blending

Vermouth

Clarification

Maturation - Bottling - Labeling -

VERMOUTH

Sugar

KMS @

100ppm

		beequer vermoutin		
<i>"</i>	Vermouth de	e Garnacha	Sorting and Washing	
	Varietal(s):	Garnacha		
( votor )	Origin:	Spain	Grating	
Decorrect	Case Size:	12/750ml Barcode: 8421742600228		
BECQUER	Vinification:	25+ botanicals	Ļ	
Creation S Balling Balling Management States	Of Note: Analysis:	Becquer was famous poet who resided on the current Familia Escudero property ABV 15%	FRUIT J UICE	Spices & Herbs
	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.	KMS Pectolytic enzyme (if needed) Raise TSS Level	ļ
BECQUER	Vermouth de Varietal(s): Origin:	e <mark>Garnacha Gran Reserva</mark> Garnacha Spain	MUST Fruit wine & brandy (12 ratio) -	→ Spices & herbs Extract
Gr ELMERCON TRADITIONS	Case Size:	12/750ml Barcode: 8421742601225	Fermentation	Ļ
VERMOUTH	Vinification:	vineyard age 80+ yrs, 2 yrs oak, 5 yrs bottle, 40+ botanicals	Optimum Temp.	Stabilization
GRAN RESERVA	Of Note:	Becquer was famous poet who resided on the current Familia Escudero property		(At 3-4°C)
و کی ا	Analysis:	ABV 17%	↓ (Incubation) Racking	
HERE AND A THE ADDRESS OF THE ADDRES	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		Filtration
	Accolades:	91pts Guia Penin		1
		, traditionally made by infusing a base wine with bitter	WINE Distriction	Spices Extract

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*)