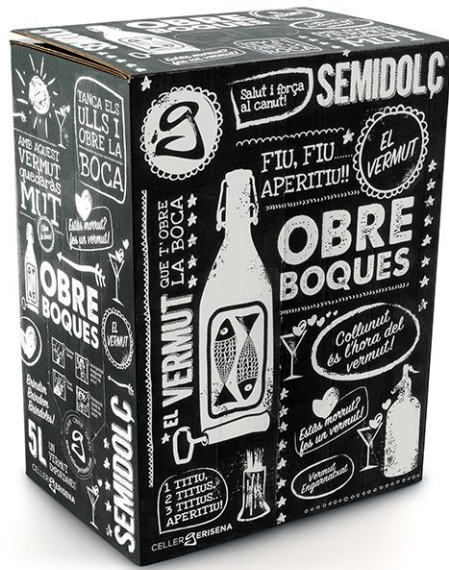


OBREBOQUES – VERMOUTH ENGARNATXAT



Variety: Red Grenache

Aging: 24 month in French oak

Production: 1.000 bag in box of 5 liters



Elaboration:

Vermouth elaborated from the wine of liquor obtained from the variety of grapes, Red Grenache and aged for a minimum of 2 years in French oak. Subsequently, the maceration is carried out for two months of aromatic herbs, flowers and species, predominantly absinthe, gentian, canella and citrus fruits.



Tasting note:

Mahogany brown color with an intense aroma of herbs, orange peel, nuts, spices and hints of toast. In the mouth it is very tasty and persistent, with a good balance between the sweetness and the classic bitter touch of large vermouths.



Pairing:

Ideal with all kinds of tapas and snacks.



Analysis:

| ALCOHOL %VOL | TARTARIC ACID (G/L IN TARTARIC) | VOLATIL ACID (G/L IN SULFURIC) | RESIDUEL SUGAR (G/L) |
|-----------------|------------------------------------|-----------------------------------|-------------------------|
| 15,5 | 4,5 | 0,15 | 110 |