

VERMUT XALAR VERMOUTH

An original recipe by winemakers
Toni Coca & Silvia Pujol

PRESENTATION

This vermouth is the result of 4 years of research, led by enologists Toni Coca and Sílvia Pujol.

White vermouth with a typical Mediterranean character. Made from fortified White Grenache wine. Local aromatic plants like rosemary, thyme and fennel; balsamic plants like green anise, savory and laurel. Macerated citrus skins, roots, spices and flowers. In total, more than 30 different plants, aromatics and spices bring complexity, freshness, delicacy with a hint of bitterness, persistence and a unique character.



WHITE
GRENACHE



MISTELA (FORTIFIED
UNFERMENTED GRAPE MUST)
AGED IN FRENCH OAKBARRELS



1 MONTH MACERATION
IN A HYDROALCOHOLIC
SOLUTION




AROMATIC AND BALSAMIC PLANTS,
CITRUS SKINS, ROOTS, SPICES
AND FLOWERS





VEGAN



TASTING NOTE

 Clear amber, bright.

 Full of nuance, where the notes of trunk species, dried flowers, balsamic and citrus skins predominate. The sum conveys freshness and complexity. Diversity of shifting aromas, such as cinnamon, cloves, anise, citrus, savory, licorice, nutmeg, basil, sage, dill, ginger, rosemary, thyme, chamomile...

 Very fresh, full and intense entry followed by a long aromatic journey reaching a delicate bitterness finale that adds persistence and character.

TECHNICAL DATA

Alcohol 16%
Sugars - 93,5 g/l
Serving temperature at 8° C
Packaging: Bottle of 75cl served
in cardboard cases of 6 bottles

FOOD PAIRING

Perfect match as an aperitif, alone, very cold, or as a complement to cocktails.

MUSIC MATCH

Stay Homa by Stay Homas & Sr. Wilson



PLANTS AND SPICES USED FOR MACERATION AND INFUSION



All herbs, spices and flowers have been carefully macerated or infused during one month in a hydroalcoholic solution. Subsequently, they were manually pressed with a vertical press of only 5 kg capacity.