



DOMUS VINUM
VINUM

VERMUT ARTESANO RUBÉN RODRÍGUEZ

TYPE

RED VERMOUTH - RESERVA

VARIETY

TEMPRANILLO – VIURA

PROCESS

Preparation

The best grapes are selected for the base including nuances notes, aromas and flavors in a vinous structure.

For 60 days, macerate in a hydroalcoholic herbs solution, herbal extracts, flowers and fruits (wormwood, coriander, cardamom, bark, angelica root, cinnamon, lavender, speedwell, elderflower, raspberries, cherries solution, orange, lemon) to obtain an infusion.

Elaboration

In our base wine, we add sugar syrup and we add the prepared with 57 different botanical infusions. To unify the color, add syrup or sugar candy.

Resting for 9 months in wooden vats for aging and stabilization.

ALCOHOL

15% Vol.

TEMPERATURE

Served cold 4° - 6°

PAIRING

Cocktails and appetizers.

TASTING NOTES

Intense mahogany dark brown. Eucalyptus, rosemary and a host of Mediterranean aromas coming from the herbs. Ripen fruit aromas and hints of roasted coffee and from aging. Soft, elegant, dense, and with a pleasant sweetness in perfect harmony with the bitterness on the palate.

Enjoy one of our traditions: "Vermouth Time."

