

"FORGET ME NOT" RED VERMOUTH

VARIETIES:
60% Garnacha
40% Cariñena

ANALYTICAL DATA:
%vol: 16
Azucar: 110 gr/l



HISTORY:

It is well known that herb flavored wines date back over 2000 years to Greek and Roman times but it was not until the 16th century that the word "Wermuth" first appeared in Bavaria. In the 17th century Vermouth was understood to have medicinal qualities. From the 18th century the production and popularity of Vermouth increased dramatically. The area around Reus in Catalonia has been famous for Vermouth for well over a century. Our selection is made from the finest wines of the Montsant region infused with the aromatic plants from the surrounding mountains.

ELABORATION:

The base wine is made from the local Grenache and Carignan grape varieties. After fermentation the wine is macerated with aromatic herbs and spices during 60 days. A light fortification to 16° alcohol is followed by 18 months ageing in 500 liters casks.

TASTING NOTE:

A dark rich ruby color. An intense complex bouquet with numerous spices including nutmeg, cinnamon, as well as citrus aromas of orange and lemon peel and including Mediterranean herbs like thyme, fennel and rosemary. On the palate, not excessively sweet, with good acidity and an agreeable recollections of sweet spices and dried fruits like dates and sultanas. Balanced, complex, elegant and long on the finish with a touch of muted bitterness. Ideal as an aperitif with the local hazel nuts, olives and almonds. Also with tapas including sardines, clams and other delicacies for which Spain is so famous.