

Drink responsibly. 15% Vol.



Red vermouth with **a touch of Atlantic salt**, elaborated by Bodegas Garvey in Jerez de la Frontera from the most selected sherry wines. These sherries, characterized by a smoothness and a flavour resulting from the Palomino Fino grape macerated with seaweed, give this liquid some special nuances, obtaining a unique vermouth.

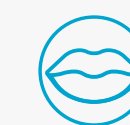
Size: 75cl.



Mahogany, bright and clear.



Citrus and white fruit notes combined subtly with hints of rosemary, gentian and sage, with touches of marine breeze, seaweed and plankton.



Subtly acidic entry, suitable sweetness and bitterness, with prominent saline nuances, citrus notes, gentian and evocative hints of seaweed. Very complex and persistent marine aftertaste, with a very pleasant bitter finish.

Our recommendation

- **Consumption moment:** after work or as an aperitif before lunch. Whether on weekend mornings or evenings, in a casual context.
- **Serving temperature:** serve as cold as possible (between 8-9oC), with an ice block.
- **Recommended preservation:** dry place and at room temperature, avoiding direct sunlight.

We recommend keeping it in the fridge to maintain it fresh when serving.

- **Pairing:** its flavor combines perfectly with a gilda accompanied with chips.
- **Best enjoyed:** low glass with an orange twist and a sprig of rosemary.