

VERMUT LA DAMA

Type of wine: Chardonnay grape vermouth

Number of bottles: Approximately 300 botellas bottles

Variety of the grape: Chardonnay

Alcohol: 15°C.

Capacity: 75 cl.

Elaboration process: The La Dama vermouth is made from our chardonnay white wine, aged in 1 225-liter French oak barrel 4 months and then we transfer it to a stainless steel tank where we add the brown sugar caramel and a combination of 14 aromatic herbs, spices and citrus, many of which are from our own estate for maceration. After macerating for at least one month, it is left to stand for filtration by decanting for at least 2 months and it is bottled.

Tasting notes: Dark mahogany color with copper-brown highlights. Clean and shiny. Roasted aromas from the barrel with a fruity and spicy background. Herbaceous notes of aromatic herbs, rosemary, lavender, thyme, chamomile, cinnamon and orange and lemon peel. Silky, fresh and not very dense flavor. Medium high but very refreshing body. Structured and balanced with a perfect blend between freshness, balsamic and sweetness. End notes of spices, fresh aromatics, subtle hints of absinthe and perfectly integrated sweet. Very attractive and elegant retronasal aromas.
We recommend serving it very cold.

Recommended serving temperature: 5-7 ° C. with ice.

Wine-pairing: Perfect to accompany appetizers and tapas, mussels, cockles, olives, fried potatoes, sardines or anchovies, nuts, salads, sausages or salted seafood.

