



MASCARÓ

VERMUT
Premium
SISSET

Since 1946 Mascaró family has taken care of controlling the quality of its products throughout all the production process from "vineyard to bottle".

The wine used to produce this vermouth is Parellada and comes from our estate "Mas Miquel", formerly owned by the Cistercian monks from the nearby monastery of Santes Creus (Tarragona).

To produce this vermouth we use *holandas* (wine spirit) aged on oak barrels bought by Narciso Mascaró, who was popularly known as "Siset" and was the founder of the company. The *holandas* are distilled from Ugni Blanc grape variety. The taste and aroma characteristic of the vermouth provides a set of plant species including the gender artemisia, juniper and orange peel, among others.

TASTING:

- Clear and bright with caoba colour and some hints of amber.
- On the nose it displays aromas such as dry and aromatic herbs, liquorice and reminiscence of balsamic notes.
- High intensity on the palate with a very well balance between acidity and bitterness. With a touch of sweetness and a light bitter at the end. Long, intense and fresh finish thanks to the predominant orange and citric fruit aromas.

SERVICE:

Ideal temperature: 8-10 °C. It can also be served on ice.

PAIRINGS:

Ideal to serve on ice with a twist of orange or grapefruit.
Perfect for the aperitif time or as a base for cocktails as Americano or Negroni.



TECHNICAL DATA

PRODUCT:

Vermut Premium

GRAPE VARIETIES:

White Wine of Parellada grape

Holandas of Ugni Blanc

ANALYSIS:

Abv: 15%

Enjoy drinking in moderation.
Contain sulfites.

