



MASCARÓ

VERMUT Premium MASCARÓ

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 aged distilled from Ugni Blanc grape variety.

TASTING:

- Clear and bright with caoba colour and some hints of amber.
- On the nose it displays aromas such as spices, ginger, juniper and some liquorice 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 citric fruits and spiciness aromas.

SERVICE:

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

PAIRINGS:

Perfect 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.

