

BENITO ESCUDERO “Gran Reserva” Artisan Grenache Vermouth

Varietals: 100% Grenache from vineyards over 80 years old

Alcohol: 17% Alc.

The wine is macerated with more than 40 different botanicals in French and American oak barrels for several years, which gives it a complexity that makes the difference.

ELABORATION

The Grenache grape is the variety that has a more intense concentration of sugars of all the varieties that we work with. In addition, it is harvested late to obtain more ripe fruit. For the elaboration of this traditional vermouth, we have rescued an original recipe that our grandfather already used in the year 1950, and that brings together more than 40 different native botanicals, collected from the Moncayo and the Pyrenees. Among them is thyme, rosemary, etc. 25% of the vermouth is made with passified grapes to add sweetness, complexity and body.

TASTING

Very fruity aromas with lots of complexity; notes of honey and cinnamon, undergrowth, thyme, rosemary and a pleasant end of dried nuts. Perfect balance between the soft bitterness of absinthe and the sweetness of ripe fruit. The palate is elegant, fresh, with a slight bitterness and light sweetness with a harmonious and balanced finish.

FOOD MATCH

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