



FAMILIA
ESCUADERO

TASTING NOTES

CONDE DE ARTOIZ “Gran Reserva”

Artisan Grenache Vermouth

Varietals: 100% Grenache from vineyards over 80 years old

Alcohol: 17%

The wine ages 24 months in American and French barrels.
Later its ages for 5 years in deposit.

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 botanics, 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

With appetizers at the beginning of the meal, and at the end of the meal, delicious drink as a cocktail.

It is advisable to take it cold at 6-7°C with ice and accompanied with a slice of orange! Delicious!



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