BODEGAS YZAGUIRRE · SPAIN

Vermouth Rojo

Vermouth, Tarragona





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	White base wine from Macabeo, flavoured with close to 80 herbs and spices	15%	NV · 1 L

VERMOUTH

Tasting notes

It presents an intense aroma with herby and spicy notes. Subtle balsamic notes contribute to its pleasant and unique structure. It has a good aromatic intensity in the mouth which balances out the acidity very well. Long, intense and slightly bitter aftertaste.

About the wine

Yzaguirre steeps around 80 herbs and spices in copper cauldrons, macerates them for about a month, then blends the extract with white wine, wine spirit and sugar. The house in El Morell, near Tarragona, dates to 1884 and is considered the oldest vermouth brand still on the Spanish market, its recipe kept secret.

Winemaking

MATURATION	Botanicals macerate cold for about two months; the classic vermouths then rest about 4–5 weeks in stainless steel tanks

Cellar and service

SERVE AT	Very chilled, with ice and a slice of orange
FOOD PAIRING	Excellent as an everyday aperitif: with 2 anchovy-stuffed olives, 2 or 3 ice cubes and a slice of orange. Pairs well with appetizers like cured meats, cheeses, and tapas.

Say it: Bodegas Yzaguirre: bo-DEH-gahs ee-thah-GHEE-rreh