BODEGAS YZAGUIRRE · SPAIN

Vermouth Rojo

Catalunya, Tarragona





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Wine base + ~80 herbs and spices	15%	NV · 1 L

RED VERMOUTH · SWEET | KOSHER · MEVUSHAL

Tasting notes

Color: Mahogany red with golden or orange hues Aroma: Rich bouquet of herbs, spices, and caramel with balsamic and floral hints Palate: Sweet at first, gently bitter in the finish Notes of dried fruits, licorice, cloves, and Mediterranean herbs Balanced acidity, velvety and long-lasting mouthfeel

About the wine

This kosher edition follows Yzaguirre's classic method: around 80 herbs and spices are macerated, and the extract is blended with white wine, wine spirit and sugar, here under rabbinical supervision and pasteurised (mevushal). The recipe dates from 1884, when the Basque-French Yzaguirre family made their first vermouth in Reus.

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	8–10 °C
FOOD PAIRING	Olives, tapas, light meats, and anchovies

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