

ALVEAR VERMOUTH



ALVEAR

GRAPE VARIETIES

100% Pedro Ximénez

SOIL

Rich in calcium carbonate; the soil and subsoil are formed by soft loam, poor in natural organic material, and are not very fertile.

VINIFICATION

Artisanal vermouth made from a creamsherry base with more than 10 years of aging, following the original Alvear recipe. Aged in American oak barrels and aromatic extracts are incorporated; mugwort, rosemary, sage, spices such as cinnamon and orange peel. 15% Alcohol.

VINTAGES AVAILABLE

Non-Vintage

FOOD PAIRING

Ideal as an aperitif, as well as perfect for cocktails. Serve alone with ice or combined.



TASTING NOTES.

Dark cherry with amber tones. Very powerful, elegant and very deep. On the nose, floral and balsamic with a touch of sweetness from raisins and well-integrated spices. The palate is elegant and broad. Balsamic with floral notes, noble woods and PX. Very balanced, very long finish.