



DORADO AMARGO SUAVE VERMOUTH PADRÓ & CO

The essence of a vermouth, the thing that really defines it, is the combination of aromas and flavours provided by the plants with which it is made.

Artemisia is the main herb which was originally used to make vermouth, however, there is another herb which is also often used: Gentian, which contains what is probably the bitterest substance to be found in the world: Amarogentin. We wanted to experiment a little with this herb, discover the pleasures of the bitter taste, by making a bold and seductive vermouth.

VINIFICATION

The base wine is made with Macabeo with a good structure which allows the wine to be aged and which is also characterised by the fact that it is organoleptically very neutral - since we don't want it to interfere with the action of the exceptionally bitter herbs we have chosen.

TASTING NOTES

A blend of aromas of wild and dry woodland herbs with a subtle mineral note.

Balsamic, refreshing and elegant with perfectly-balanced bitter-sweet sensations.

ALCOHOL CONTENT: 18% vol.

PRESENTATION & PALLETISING

Cases per deck: 20 - Number of decks: 5 - Cases per pallet: 100

Weight per pallet: 805kg

Case: 6 x 700ml bottles / 25cm height x 17cm width x 25cm length

EAN13: 8427221023939

EAN14: 68427221023931



Double Gold Medal
PACKAGING DESIGN AWARD
SAN FRANCISCO
WORLD SPIRITS COMPETITION



Bronze Medal
SAN FRANCISCO
WORLD SPIRITS
COMPETITION



Vinari de PLATA
MILLOR VERMUT "OTROS ESTILOS"
PREMIIS VINARI DELS VERMUTS
CATALANS (REUS)



Silver Medal
CATAVINUM WORLD
WINE & SPIRITS
COMPETITION



Guía Peñín
de los Destilados
y la Coctelería



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