

RESERVA ESPECI

At the end of the eighteenth century, the wines from Tarragona were enjoying full recognition and enormous prestige within international commerce. Liqueur wines in the style of the "great" fortified drinks of the era were being made at our wine cellars: Port, Sherry and Sauternes, amongst others. In 1947, all these fortified wines were regulated under the DO Tarragona appellation and became known as "DO Tarragona Classics".

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VINIFICATION

We wanted to make a vermouth using a sweet liqueur wine in the style of a Tarragona Clàssic which ages in 7,000-litre oak vats. In the final coupage we add a small amount of solera wine, which we have been using for generations at our winery and of course, our own special touch of vermouth herbs.

TASTING NOTES

Aromas in the glass are intense, sweet and striking. Dried figs, roasted hazelnuts and green walnuts in particular, from a prolonged ageing.

A warm and very smooth palate with flavors of licorice and medicinal herbs encased in sweet notes and the slight bitter tang of molasses.

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: 8427221023953 / EAN14: 68427221023955











Gold Medal





Guía Peñín







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