



ROJO AMARGO

VERMOUTH PADRÓ & CO

VINIFICATION

We start this vermouth off with an initial infusion consisting only of mountain herbs noted for their small roots and very aromatic flowers. The vermouth then absorbs these aromas whilst resting for the next two years in wooden barrels.

Following the aging process, a second herb formula is added, a blend of plant bark and roots found in our area and which increase the intensity of the flavours and give the vermouth its bitter essence.

TASTING NOTES

Zesty sensations of ripe orange peel on the nose with a subtle blend of cinnamon spices. Balsamic notes of cloves and also dried fruits such as dried apricots.

Very smooth and full-bodied in the mouth, fresh orange memories followed by a pleasant bitterness reminiscent of tobacco, cinchona bark and honeyed caramel.

ALCOHOL CONTENT: 18% Alc./Vol.

PRESENTATION & PALLETISING

Cases per deck: 18 - Number of decks: 5 - Cases per pallet: 80

Case: 6 x cylindrical cases containing 700ml bottles



EAN13: 8427221023984

EAN14: 68427221023986

PACKAGING

Premium packaging in a smart cylindrical format with embossed copper-coloured lettering.

If UV light falls onto the bottle at any time, its fluorescent colours reveal the hidden side of Padró & Co. Rojo Amargo.



Double Gold Medal
PACKAGING DESIGN AWARD
SAN FRANCISCO
WORLD SPIRITS COMPETITION



Silver Medal
SAN FRANCISCO
WORLD SPIRITS
COMPETITION



Gold Medal
CATAVINUM WORLD
WINE & SPIRITS
COMPETITION



Guía Peñín
de los Destilados
y la Coctelería