

## ROUCLÁSICO VERMOUTH PADRÓ&CO

The making and selling of vermouth in Catalonia has been documented since the second half of the nineteenth century.

At that time, the export of wine and local brandies from the area around Tarragona was really taking off and parallel to this positive industrial and commercial climate, vermouth was able to take root here as a new wine product.

We are paying homage to the vermouth which was sold originally in bulk directly from the wine cellars and the vermut pre-lunch drink which people enjoyed religiously every Sunday at noon at neighborhood bars or cafés.

We want to evoke those herbaceous and medicinal aromas which remind us even now of the atmosphere inside those local meeting places.

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## **VINIFICATION**

The wine is made from Macabeo and Xarello grapes harvested from our own vineyards.

After the first winter following harvest, we add some sugar to the wine as well as the herb formula, resulting in a base vermouth which is then kept in 50-year old chestnut barrels used originally for transporting wine and adapted today for storing vermouth.

## TASTING NOTES

A very expressive nose with aromas of sweet spices — in particular cinnamon and cloves. Tones of candied fruits.

A creamy and fresh palate that gives way to a finish with memories of slightly bitter Mediterranean herbs.

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: 8427221023946 / EAN14: 68427221023948



Grand Gold Medal
SPIRITS SELECTION 2016
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Double Gold Medal PACKAGING DESIGN AWARD SAN FRANCISCO WORLD SPIRITS COMPETITION



Silver Medal
CATAVINUM WORLD
WINE & SPIRITS



Guía Peñín de los Destilados y la Coctelería







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