



PADRÓ & CO. DORADO AMARGO SUAVE WHITE VERMOUTH

Padró & Co.

GOLD -
San Francisco World Spirit Competition 2021
87 Points, Strong Recommended, Very Good -
Ultimate Spirit Challenge 2018

BRAND OVERVIEW

Padró I Familia, SL is owned and operated by the 5th generation of the Padró family. The family has been producing vermouth in Spain dating back to 1886 in the village of Brafim, Tarragona.

Through the popularity waves of vermouth, Padró has managed to survive by producing their own wine. Today, they have approx. one hundred acres of 25-year-old vines.

Historically, vermouth was delivered in barrels until recently when the first of their bottled brands was

born. Their premium line, Padró & Co., launched in 2016, is a fusion of herbs, spices and flowers together with their wine to create an intense and unique experience.

The Padró family believes vermouth making is not an exact science. They utilize the natural elements for their initial resting of the base wine, then the product is continuously tasted throughout the process. Like a good chef, the product is finished when it tastes just right.



A TRIBUTE TO AN ANCIENT TRADITION

PRODUCT OVERVIEW

TASTING NOTES

- A blend of aromas of wild and dry woodland herbs
- Subtle mineral note, balsamic, refreshing and elegant
- Perfectly balanced bitter-sweet sensations, highlighting the amarogentin herb – the most bitter substance in the world

SERVING RECOMMENDATIONS

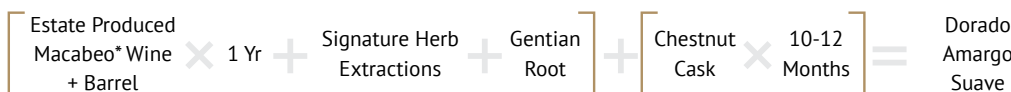
- Serve over ice or neat
- Use in a cocktail

BITTER DRAGON

- 1 ¾ oz Padró & Co. Dorado Amargo White Vermouth
- ¼ oz Enrico Toro Centerba 72
- ¼ oz Enrico Toro Torella 72
- 3 ¼ oz Tonic water
- Ice

Stir and strain into a balloon glass. Garnish with a twist of lemon.

PRODUCTION PROCESS



50mL
18% ALC/VOL
700mL BOTTLE

*Macabeo: One of the 3 white grapes used in Cava; also known as white riaja; good structure for aging



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN

TARRAGONA
SPAIN



FULL PRODUCT LINE

