



FABIO COULLET
BODEGA

VERMOUTH

*Old Andalusian wines, Indonesian spices and other botanicals.
Aged in old American oak casks.*

MAKING

This Vermouth contains the essence of Andalusia. It has been created from the communion between old Andalusian wines, bitter plant extracts, Ceylon cinnamon and Indonesian cloves among other sweet spices. Aged in old American oak casks to provide greater depth and intensity to a vermouth of great finesse and pleasant sweetness.

TECHNICAL DATA

- ABV (alcohol by volume): 15%.
- Residual sugar: >140gr/L
- Total SO₂: <200 mgr/L
- Closure: Natural cork

TASTING NOTES

Caramel red colored vermouth, great harmony and balance of flavors, sweet and bitter with fresh and fruity nuances, very aromatic and long persistent taste. Herbaceous notes of fennel, rosemary, black licorice, vanilla, cinnamon and orange peel. Silky, fresh and dense. Perfectly integrated spicy and bitter end notes. High persistence.

FOOD PAIRING

In appetizers at the beginning of the meal, and at the end of the meal, delicious drink as a cocktail. It is advisable to drink it chilled at 6-7°C.

