

Colour: Mahogany red with brownish reflections, clean and bright.

Aroma: Of medium intensity. Herb aromas are noteworthy in the nose, especially absinthe, and an elegant balsamic touch of eucalyptus. After shaking, along with a marked wine-like character, hints of spice can be appreciated, originating from its contact with the wood, vanilla being prominent with a subtle hint of clove aroma and nutmeg. Hints of caramel and dried fruit are also present.

Palate: Warm at first, with medium sweetness. Very balanced, refreshing acidity and an intense bitterness that leaves a pleasant, glycerine-like and velvety finish. A distinct retro-nasal perception of aromatic herbs and spices.

VERMUT.cat is ideal as an aperitif. Serve well chilled (between 8° and 12°C).

Before meals, alone or with soda as an ideal accompaniment to savoury snacks.

The perfect ingredient in flavourful cocktails.



INFORMATION:

Designation of Origin: Tarragona

Alc. % vol.: 15%

Ph: 3.1

Total acidity: 3.90 g/l

Volatile acidity: 0.35 g/l

Reducing sugars: 50 g/l

Palletising:

European pallet: 80 cm x 120 cm. 5 decks x 12 cases of 4 WiTs

Total 60 cases Total 240 WiTs

Weight per pallet: 800 kg.



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