

Vermouth Golfo

Red, Tempranillo

Data Sheet

Made with overripe grapes of the Tempranillo variety, located in the Ribera del Duero area (Quintana del Pidio).

Aged in barrel. Mahogany colour with light amber hues. On the nose, great intensity harmonized with notes of elegant, well-assembled herbs. On the palate, great freshness and maturity thanks to its origin. It is a vermouth with a southern soul due to its maturity and a northern spirit due to its freshness.

Aging time: From 6 to 10 months in French oak barrels.

Age of the vines: Vines between 15 and 25 years old.

Yield: 5.000 Kg/ha.

Average altitude: 870 meters.

Pairing: Olives, shellfish (prawns, mussels, clams...), fish (tuna, cod, salmon, anchovies...), cheeses, cured meats, fruits (orange, lemon...), nuts.

