

## VERMOUTH RESERVA



*I*n addition to the traditional way of making our vermouth, using natural aromatic plants and herbs to cold macerate with the base white wine, we have included a brief period of 7 months ageing in new French Allier oak, medium-toasted casks. The result is a bitter, aromatic vermouth with an intense colour and underlying toasted aromas and that peculiar taste which recalls traditional vermouth. Ideal as an aperitif, it should be served cold with a slice of orange and an olive.

## VERMOUTH



*V*ermouth, which Martínez Lacuesta has been making the traditional way since 1937, is regarded as one of the best aperitifs. The Conzia or extract (herbs and aromatic plants cold-macerated in white wine) ages in American-oak barrels and a base white wine is added together with some sugar and citric acid, caramel and alcohol. It is an aromatic, bitter-sweet, alcoholic drink. *A pleasure for the senses.*