



16% ABV

VERMUT BLANCO

Bodegas Rezabal, Spain

Smooth and silky on the palate, with slight bitter almond, herbal, and citrus notes.

Bodegas Rezabal expands their lineup with an intriguing Basque take on white vermouth. Based on wine made from the local Hondarrabi grapes, native herbs of the region and other aromatics are infused to make a contemporary version of this Spanish favorite. After a 3 day maceration of the botanicals, alcohol is added for an extended period until it is finally blended with the wine.

This vermouth leads with aromas of citrus, herbs and aniseed. The palate is textured yet light, with a honeyed tone but ultimately bright and fresh. It is exceptionally balanced and suited for drinking on its own, but will also stand up to a variety of uses in cocktails.

BOTANICALS

3-day maceration

Hondarrabi Zuri

Dittany

Wormwood

Juniper

Sage

Cardamom

Coriander

Thyme

Gentian

Cinnamon

Elder

Chamomile

**BASQUE
VERMUT**

STYLE & USE

Serve over ice, with an equal measure of club soda. Garnish with a lemon slice and a couple of Spanish olives.

For cocktails, this textured vermouth would be at home in a 50/50 martini or a white negroni, and could serve as a lighter alternative to Lillet in a Vesper or any other cocktail that requires white vermouth or aperitif.