

## VERMUT TINTO

### 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 sweet 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.

Reddish brown, with copper tones. This vermouth leads with aromas of vanilla, cinnamon and rosemary. Hints of sage and other herbs mingle on the sweet, persistent palate. The finish is persistent yet clean, very elegant. This red vermouth belongs at a Sunday paella feast but will also mix well in a wide variety of cocktails.



**16% ABV**

### BOTANICALS

3-day maceration

*Hondarrabi Zuri*

*Dittany*

*Wormwood*

*Juniper*

*Thyme*

*Cardamom*

*Coriander*

*Elder*

*Gentian*

*Cinnamon*

*Chamomile*

*Vanilla*

**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