



FAMILIA  
**ESCUADERO**

## TASTING NOTES

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### VERMOUTH “BECQUER”

**Varietals:** 100% Grenache

**Alcohol:** 15%

#### ELABORATION

The Grenache grape is the variety that concentrates the most amount of sugar of all the varieties that we work with. The harvest is late to obtain an overripe fruit.

To produce this traditional Vermouth, an original recipe that our grandfather used by the year 1950 was already rescued, and that brought together more than 25 different botanics from the area. Among them, thyme, rosemary, etc... stand out.

#### TASTING

Fruity aroma, with a lot of complexity; notes of honeys and cinnamon, low mount thyme, rosemary and pleasant end of nuts. Perfect balance between the kind bitterness of wormwood and the sweetness of the overripe fruit. The palate is elegant, fresh entry with soft bitter and light sweetness with a harmonious and balanced finish.

#### FOOD MATCH

In snacks at the beginning of the meal, and at the end of the meal, delicious drink as a cocktail.

It is advisable to take it cold at 6-7°C with ice and accompanied with a slice of orange! Delicious!



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