

HISENDA HISTÒRICA

18 95



CASTELL DEL REMEI

GRANS VINS FINS

VERMUT CLÀSSIC

Castell del Remei recovers the tradition of making classic aromatized wines such as this vermouth from a historical recipe.

Elaboration:

The base comes from Macabeo grapes with a low alcohol content of about 11%. The must is fermented in stainless steel tanks under temperature control.

A month of maceration with herbs and basic aromatic plants in a mixed solution of white wine and alcohol.

Once the herbal and plant solution is ready, it is added to the base wine. The resulting solution will contain all the aromas and tastes of the different herbs used.

Tasting:

The selection of wines and botanicals evokes holy grass, gentian, gypsy grass, blessed card and spices such as nutmeg and saffron, with a citrus finish of orange peel.

It offers an aroma of spices and fruits with a sweet-bitter taste and amber brown color.

Consumption:

Take it very cold, with ice, soda, grapefruit, an olive or whatever you like best.

Presentation:

75 cl bottle.

Storage and conservation

Store in a cool, dry place, protected from light and in closed container.

Analysis:

Alcohol: 15% vol.

Volatil acidity: < 0,8 g/L

Total acidity: 2 - 4,5 g/L

Total sulfur dioxide: < 200 mg/L

Nutritional values per 100 mL:

Energy value: 573 kJ / 137 kcal

Fats: < 0,1 g

Of which saturated: < 0,1 g

Carbon hydrate: 13,8 g

Of which sugars: 12,19 g

Proteins: < 0,1 g

Salt: 0,018 g

GMO (Genetically modified organisms):

It does not contain or have been produced from any raw material originating from genetically modified organisms.

