



ÁLVARO DOMEQ S.L.

VERMUT LA JANDA

A traditional Sherry Vermouth: with its own personality and balanced at the same time

Technical data



Varieties: Palomino y Pedro Ximénez
Production: 25.000 botellas 0,75l
Alcohol: 15,5%

Winemaking



Proceso: Vermut La Janda is made with a combination of Oloroso wine, powerful and elegant, and Pedro Ximénez, sweet and fine, to obtain a pleasant sweetness. Finally, natural extracts of maceration with aromatic herbs and native botanicals are included.

Tasting notes



Chestnut color with a bright appearance. The nose is dominated by the aroma of herbs such as wormwood and reminiscent of sherry wines, with notes of raisins and wood. With good persistence, it shows a slightly bitter aftertaste with notes of raisins and wood.

Pairing



Vermouth La Janda is the brand new product made by Bodegas Álvaro Domecq to enjoy with friends and family in the best occasions. It is ideal for moments such as appetizers, tapas or cocktails. Perfect to accompany seafood, nuts, skewers and fish.

Ratings



Guía Peñín: 91

