

1898 Vermut Ros

Red vermouth
18% vol.



IWSC 2021
Spirit Silver
90 Points

Raw material

Ingredients

White wine, alcohol, extracts from herbs and spices, essential oils, caramelised sugar.

Contains **sulphites**

Ageing

–

Serving temperature

Room temperature or with ice

1898 Vermouth Ros is a sweet flavoured wine. The wine used is Verduzzo which, due to its character and the right combination with Absinthe and other herbs, provides the right tannins and good structure. The sweet and bitter orange essential oils bring a pleasant citrus scent, the Clary sage and Savory contribute to the intense, pleasantly spicy scent. Warm and woody sensations when tasting, rightly Marsala flavoured. Ruby red colour with coppery reflections.

1898 Vermut Ros is a flavoured wine characterised by a ruby colour with amber reflections. Its unmistakable rich and complex taste derives from the perfect balance between the bitterness of the aromatic herbs and spices contained in it and the wine fragrance. Taste it straight, with ice or mixed in your favourite cocktail. Recipes and much more on DOMENIS1898.com

Sizes and packaging



70cl

