

*Mediterranean Dry*



*Crafted in Piorat - Savoured in Barcelona*

# ⌘ VERMUT BCN ⌘

A new and unique vermouth for the true connoisseurs and all those who can appreciate the very best of what **Mediterranean Barcelona** has to offer.



## ⌘ VERMUT BCN ⌘



Vermouth was born as a digestive medicine in Ancient Greece and is today the first step to a **Mediterranean lifestyle**. The culture of vermouth in Catalonia has passed from grandparents to grandchildren, from a classic family drink to a new fashion aperitif. *Anar a fer el vermut* (Going for a vermouth) is more than just an expression. It's like the *anar de tapes* that chef Ferran Adrià defines as a **way of life**.



To craft our Mediterranean vermouth we use only **old vine white Grenache grapes** from the most southern Catalan wine region **Terra Alta** (High Land) where a dry wind from the river Ebro valley, known as **Mestral** and clayey soil, with a good lime content make up for the perfect circumstances to grow grenache blanc. Here we have more than 60% of the global production of this wonderful grape variety on vines born a century ago and twisted by age.

## ⌘ VERMUT BCN ⌘



Our alcohol to fortify the white wine is hand distilled from selected wine lees from the native **Priorat varieties Cariñena and Garnatxa** in an Arnold Holstein copper still. Then we macerate a range of traditional vermouth botanicals such as cloves, angelica, cinnamon and wormwood in a mixture of pure natural water and the spirit extraction from the wine lees at room temperature for some weeks.

But most importantly we distil local thriving Priorat mountain botanicals such as **juniper berries, rosemary, elderflower** and especially **orange peel**.



The great importance of the spirit industry in the near by city of Antonio Gaudí Reus led between the seventeenth and eighteenth century to the famous slogan **Reus - Paris - London**, the three European cities where they traded the official spirit prices. Vermouth BCN has an intense orange caramel colour and is inspired by the original amber coloured vermouth since 1919 of our village Falset and highly sought after for it's outspoken **Mediterranean character**.

## ⌘ VERMUT BCN ⌘



Aperitif time has always been sacred in **Barcelona** and **Vermouth** is today the most popular aperitif in town. Barcelona has many authentic *vermuterias* where the soda siphon and tapas are almost a religion.



**Limited artisan vermouth handcrafted** from Terra Alta old vine **white Grenache grapes** and **Mediterranean botanicals** fortified with an 'eau-de-vie' distilled from Priorato red Grenache and Carignan grapes. Dry and complex, with flavours of bergamot, elderflower, wild herbs and an outstanding touch of orange zest bitters.

Your favourite apero for a refreshing spritz with soda or simply neat on the rocks, a lime twist and green olive, this is also a fantastic vermouth to add extra depth and complexity to a **dry martini** or **negroni** cocktail mixed with BCN GIN.