

VERMOUTH MON dieu!

GRAPE VARIETIES

Viura 100% + 40 natural extracts

PAIRINGS

Perfect with appetizers, pickles, pasta, desserts and cheeses.

TASTING NOTES

The perfect combination of modernity, youth and the essence of the most traditional formula. Dictyamus from Crete, lily root, Ceylon cinnamon, pansies, wormwood and cloves from Madagascar are some of the forty plants that make up the 'Mon dieu!' vermouths. A unique selection of herbal extracts, flowers, roots, spices and fruits that make up an authentic flavor. Botanicals infused with the must of Viura grapes from Alfaro vineyards. A well thought-out combination of ingredients that has become the formula for the success of the vermouths produced by the Usarraide brothers. 'Vermouth Mon Dieu! Original' is a red vermouth made from a base of Viura grapes macerated on its lees for 12 months in French oak barrels. The nose offers intense aromas of aromatic herbs with balsamic notes. With a gourmand entrance and a well-marked acidity, it is fresh and deep, enlivening the finish with a bitter touch and a smooth aftertaste with notes of vanilla that makes it one of the silkiest and most elegant on the market.

