

VERMOUTH MON dieu! WHITE



GRAPE VARIETIES

Viura 100% + 40 natural extracts

PAIRINGS

Appetizers, pickles, pasta, desserts and cheeses.

TASTING NOTES

This Vermouth elaborated by the Usarralde brothers, in its white variant, offers the perfect combination of modernity, youth and the essence of the oldest traditional formula. A real surprise for our palate. Created from the most traditional winemaking techniques, it is made with the best Viura, vinified with its lees for 3 months, adding the exact combination of wormwood, Madagascar cloves, pansies, Cretan dictamo, lily root, Ceylon cinnamon, and more than 40 extracts, herbs, roots, flowers, spices and fruits, always controlling the white color of our vermouth, with a short aging of 3 months in barrels. The nose offers intense aromas of aromatic herbs with notes of white stone fruits. In the mouth the surprise of the balance between sweetness and bitterness with a pleasant aftertaste softened with notes of honey and coconut. All of this is reminiscent of those old-fashioned white vermouths.