

Ventura 27

Type of wine: Vermouth

Winery: Dimobe

Country: Spain

Appellation of origin: Without D.O.

Varieties of grapes used:

Moscatel de Alejandría y Pedro Ximén

Presentation: 0,75 L

Elaboration:

Moscatel de Alejandría comes from the steep slopes of the Axarquía and Pedro Ximén comes from Montes de Málaga. Decomposing slate is the type of soil in these two areas, where the plants grow and the grapes mature to get an extraordinary quality fruit. This craft vermouth is made using traditional methods, with selected grapes and the best botanical herbs and spices. Mixed according to the original formula and slow maceration in our winery, located in the region of the Axarquía, to achieve balance and elegance necessary before releasing them for your enjoyment.

Maturing and ageing:

12 months in centennial american oak barrels. These barrels nested inside for many decades the best holandas with which a magnificent brandy was produced.

Analytical characteristics:

15 % vol.

Organoleptic characteristics:

Iodine notes with amber background, bright and brilliant. Spicy aromas, cinnamon and orange peel. In the mouth, bitter-sweet adds freshness and amenity.

How to serve: Serve between 6 and 8° C.



Ventura 27 prizes:

Gold Medal: Premios Mezquita 2020

Silver Medal: Premios Mezquita 2018

