

Vermut Dimobe

Type of wine: Vermouth

Winery: Dimobe

Country: España

Appellation of origin: Without D.O.

Varieties of grapes used:

Moscatel de Alejandría and 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 area. 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. Made of a selection of the best wines of the varieties Pedro Ximén and Moscatel obtained in our cellar, with aromatic herbs chosen and macerated, with which we'll get a wine very appreciated as toning up and restorative.

Maturing and ageing: None

Analytical characteristics:

15 % vol.

Organoleptic characteristics:

Iodine notes with amber background, bright and brilliant. Spicy aromas, freshness in the mouth.

How to serve: Serve between 6 and 8° C

Vermut Dimobe prizes:

Bronze Medal: Premios Mezquita 2019

