

# 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:**

**Gold Medal:** Premios Mezquita 2021

**Bronze Medal:** Premios Mezquita 2019

