



VERMUT
FALSET
DES DE
1912

Miquel Barceló 31
43730 · Falset
ester@etim.cat
+34 977 830 105

Vermut Falset (red)

Made of red wine: intense, balanced, unique

Tasting notes

Colour: red Vermut Falset has an intense deep red colour.

Nose: prevalence of a red wines aromas mixed with Mediterranean herbs used during maceration such rosemary, thyme, pennyroyal and wormwood. Also exotic eucalyptus and mediterranean english lavender appear. Hints of tobacco leaves and touches of seasoned wood in the background.

Palate: a very balanced vermouth, a little sweetness appears after the soft astringency of red wine. A really special vermuth, very unusual.

Food pairing

Vermut Falset is an aperitif. We usually sip Vermut Falset along with some olives (Arbequines or stuffed with anchovies), crisps and some cockles in vinegar. Enjoy it also with other canned seafood, a simple snack, finger food, savory appetizers such Iberian ham or cheese croquettes or other "tapas".

We recommend you to drink Vermut Falset on the rocks, with a spritz of soda water and a slice of orange. If you prefer to experience all the aromas take it just neat and chilled.

Fancy a cocktail? Try any recipe which includes a sweet vermuth style and discover how it tastes a lot different with its wine aromas.

Winemaking information

Vermut Falset is made using Red Grenache and Carignan grapes, which are then fermented on their skins just like in red wine production. The result is a very aromatic wine with a deep red colour. When the wine is ready, it is fined, filtered and a special infusion is added made up of 120 different herbs which will be left to macerate for more than a year in 500 and 600 litre oak barrels. The exact proportions and components which make up the infusion are a faithful reproduction of the original recipe that come back even before the winery building was finished on 1919.

This infusion is added then to the base wine in suitable proportions, the sweetness is corrected and it is left to rest for nearly three years in 225 L big oak vats. No caramel is added.

The vermuth is bottled in small quantities and the vats are refilled and never completely emptied.

We can enjoy the red version of Vermut Falset after nearly fifty years since it was last made. By pure chance we recovered the original formula which was lost back in the sixties.

Analysis

Alcohol content: 16,5%

Total acidity: 4.8 g/L (TH2)

Total sugar: 107 g/L

