



VERMUT  
FALSET  
DES DE  
1912

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

## Vermut Falset (white)

### Different from everything you have tasted

#### Tasting notes

**Colour:** the original white Vermut Falset has an intense amber colour, clear and bright with flecks of mahogany.

**Nose:** it offers up potent Mediterranean dried herbs such rosemary, thyme, pennyroyal and wormwood. Also wild fennel, cotton lavender and blood orange appear. There are touches of seasoned wood in the background as well as moist earth, truffle and honey.

**Palate:** a very balanced vermouth, with just enough sweetness and a sublime contrast between acidity and bitterness. On the whole, it is a well-rounded vermouth as well being very unusual.

#### How to enjoy Vermut Falset

**Vermut Falset** is an aperitif. We usually sip Vermut Falset along with some olives (Arbequines or stuffed with anchovies), crisps and cockles in vinegar. Enjoy it also with any other canned seafood, a simple snack, savoury appetizers, finger food and of course “tapas”.

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

Fancy a cocktail? Try any recipe which includes a sweet vermouth style and discover how it tastes a lot different thanks to its balanced bitterness.

#### Winemaking information

**Vermut Falset** is made using White Grenache and Macabeo grapes that stay in contact with their skins just like in an orange wine production (we call it “brisa”). The result is a very aromatic wine with a pale amber yellow colour. When the wine is ready, it is fined, filtered and a special infusion is added made up of 120 different herbs and botanicals 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 three years in the old pine wood big vats that stand in the entrance of our winery.

The vermouth is bottled in small quantities and the vats are refilled and never completely emptied. Thus the vermouth will spend part of its time in touch with very ancient lees. **Vermut Falset** is bottled without any physical or chemical modifications which may cause some settling in the bottom of the bottle over time.

#### Analysis

Alcohol content: 16,5%

Total acidity: 4.8 g/L (TH2)

Total sugar: 107 g/L

