

MEDITERRANEAN PREMIUM RED VERMOUTH

FRENCH OAK INFUSION

VARIETY

Wine macerated with carefully selected herbs using an ancient recipe inherited from medieval times and improved to this day to offer this UNIQUE VERMUT. This Vermouth exhibits toasted aromas and flavors with spicy notes provided by the French oak infusion stoppers, achieving a perfect balance with a background of grapes and raisins from the most recognized muscat vineyard area in the world, Teulada (Alicante - Spain)

ALCOHOL

15 % Vol.

ORGANOLEPTIC QUALITIES

High quality Mediterranean wine obtained from the Muscat of Alexandria grape variety, macerated with a careful selection of herbs whose recipe comes from the Middle Ages, and infused with a French oak closure.

After a careful production process we obtain this vermouth that stands out for its unique aroma and complexity that give it a particular elegance.

Visual Phase

Mahogany color with some reddish reflections.

Olfactory Phase

It has an intense and very fresh aroma of the muscat grape with which this vermouth is made and of botanical extracts such as absinthe, gentian, cinnamon or chalk dittany.

The integration with the French oak wood notes of the infusión closure and the balsamic background present is total.



<p>WWW.JARABEPALO.WINE</p> <p>Macaulay & Cumming HERITAGE</p> <p>THE TOASTED WOOD AROMAS AND FLAVORS OF THIS VERMOUTH ARE DETERMINED BY THE PATENTED CLOSURE USED.</p> <p>ALTERNATIVE INFUSION CLOSURES OAKMASTERES</p> <p>OAK MASTER</p> <p>WITH 4 GRAMS OF A PURE OAK MANUFACTURED FROM TONNELLERIE STAVES</p> <p>8 437015 102122</p>	<p>NATURAL FRENCH OAK</p> <p>INFUSED WITH NATURAL OAK</p> <p>FRAGRANT AND SMOOTH AROMA</p>	<p>*****</p> <p>VERMOUTH PRODUCT OF SPAIN</p> <p>MEDITERRANEAN PREMIUM</p> <p>15 % Vol.</p> <p>ENJOY APPETIZER</p> <p>GRAPE VARIETY MUSCAT OF ALEXANDRIA</p> <p>75cl.</p>	<p>APERITIVO MEDITERRANEO VERMUT</p> <p>Vino macerado con hierbas cuidadosamente seleccionadas mediante una antigua receta heredada de la época medieval y mejorada hasta nuestros días para ofrecer este VERMUT UNICO.</p> <p>Este Vermut exhibe aromas y sabores a tostado con notas especiadas proporcionados por los tapones de infusión de roble francés, consiguiendo un perfecto equilibrio con un fondo de uva y pasa de la zona de viñedos de moscatel más reconocida del mundo. Teulada / Alicante / ESPAÑA</p> <p>MEDITERRANEAN VERMOUTH APPETIZER</p> <p>Macerated wine with selected herbs through an ancient recipe inherited from medieval times and improved to this day to offer this UNIQUE VERMOUTH.</p> <p>This Vermouth exhibits roasted aromas and flavors with spicy hints provided by the infusion closures of French oak applied, achieving a perfect balance with a grape background and raisins from the most recognized area of Muscat vineyards in the world. Teulada / Alicante / SPAIN</p> <p>LDT L73310</p> <p>RECOMMENDED TEMPERATURE OF CONSUMPTION (5°C)</p> <p>CONTIENE SULFITOS / CONTAINS SULPHITES / ENTHÄLT SULFITE / INDEHÖLDER SULFITER / CONTIENE SO2 / SO2 / SO2 / SO2</p> <p>SCAN TO DISCOVER OR CODE</p> <p>CLOSURE DISSASSEMBLY TO RECYCLE</p>
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VERMOUTH ROJO



Taste Phase

The passage through the mouth is sweet and fresh, with persistence of aromatic plants, spices and toasted wood notes, and ending with subtly bitter notes, all resulting in a perfectly balanced and unique set.

Pairing

Perfect to take with all kinds of appetizers such as preserves, salted fish or toasted nuts. Serve cold with ice in a wide glass. Optional with an orange peel or a peel and a few drops of natural lemon.

OAK MASTER® Innovative Closure

Global innovation of the Marina Alta

Jarabe de Palo® wine liqueurs are the first in Spain to incorporate the oak infusion into the bottle. Oak Master® closures enhance the organoleptic qualities of our exceptional products.

Reverse Engineering

Qualities that vary according to the botanical source of the wood, its origin, weight and the intensity of the toasting applied.

The sensory properties of wines and spirits improves by the release of moderate amounts of compounds involved in the senses of smell, taste.

Sustainable Disruption

Oak Master® closures are mainly characterized by their antioxidant properties, thanks to their ellagitannin content and they provide an improvement in the structure of the wine by increasing the sensation of volume in the mouth, adding sweetness (thanks to the polysaccharides of the oak) and helping to preserve the varietal characteristics of the primary notes, providing the complexities of Roble Oak.

Our sole supplier, Toneleria Gangutia, is accredited under the PEFC certificate (Certificate of Conformity for Chain of Custody of Forest Products).

EAN BOTTLE 8437015102122	VOLUME	UNIT PER BOX	WEIGHT PER BOX 26x17x26,5	BOXES IN 80x120 PALLET	TRUCK		CONTAINER 20		CONTAINER 40	
					EURO PALLET	WEIGHT	BOXES	WEIGHT	BOXES	WEIGHT
EAN BOX 8437015102177	750 ml	6	9,55 kg	90	27	24.000 kg	2260	21.583 kg	3000	28.650 kg

MEDITERRANEAN PREMIUM WHITE VERMOUTH

AMERICAN OAK INFUSION

VARIETY

Wine macerated with carefully selected herbs using an ancient recipe inherited from medieval times and improved to this day to offer this UNIQUE VERMUT. This Vermouth exhibits toasted aromas and flavors with vanilla notes provided by the American oak infusion stoppers, achieving a perfect balance with a background of grapes and raisins from the most recognized muscat vineyard area in the world, Teulada (Alicante - Spain)

ALCOHOL

15 % Vol.

ORGANOLEPTIC QUALITIES

High quality Mediterranean wine obtained from the Muscat of Alexandria grape variety, macerated with a careful selection of herbs whose recipe comes from the Middle Ages, and infused with an American oak closer. After a careful production process we obtain this vermouth that stands out for its unique aroma and complexity that give it a particular elegance.

Visual Phase

Straw yellow color and bright appearance.

Olfactory Phase

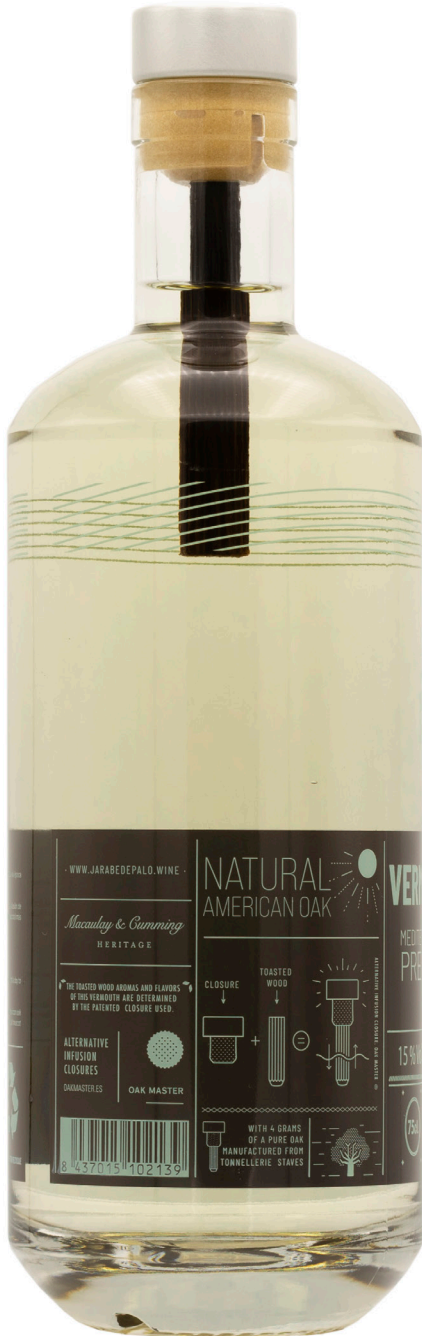
It has an intense and very fresh aroma of the muscat grape with which this vermouth is made and of botanical extracts such as wormwood, gentian or elderberry.

The integration with the toasted and coconut notes of the American oak wood of the closure applied and the anise-balsamic background present is perfectly balanced.



<p>WWW.JARABEPALO.WINE</p> <p>Macaulay & Cumming HERITAGE</p> <p>THE TOASTED WOOD AROMAS AND FLAVORS OF THIS VERMOUTH ARE DETERMINED BY THE PATENTED CLOSURE USED.</p> <p>ALTERNATIVE INFUSION CLOSURES OAKMASTERES</p> <p>OAK MASTER</p> <p>WITH 4 GRAMS OF A PURE OAK MANUFACTURED FROM TONNELLERIE STAVES</p> <p>8 437015 102139</p>	<p>NATURAL AMERICAN OAK</p> <p>CLOSURE + TOASTED WOOD =</p> <p>ARTIFICIALLY INFUSED WITH NATURAL OAK</p> <p>INFUSED WITH NATURAL OAK</p> <p>FRAGRANT AND SMOOTH AROMA</p>	<p>★★★★★★★★</p> <p>VERMOUTH PRODUCT OF SPAIN</p> <p>MEDITERRANEAN PREMIUM</p> <p>15 % Vol.</p> <p>ENJOY APPETIZER</p> <p>GRAPE VARIETY MUSCAT OF ALEXANDRIA</p> <p>75cl.</p>	<p>APERITIVO MEDITERRANEO VERMUT</p> <p>Vino macerado con hierbas cuidadosamente seleccionadas mediante una antigua receta heredada de la época medieval y mejorada hasta nuestros días para ofrecer este VERMUT ÚNICO.</p> <p>Este Vermut exhibe aromas y sabores a tostado con notas avinilladas proporcionados por los tapones de infusión de roble americano, consiguiendo un perfecto equilibrio con un fondo de uva y pasa de la zona de viñedos de muscatel más reconocida del mundo, Teulada / Alicante / ESPAÑA.</p> <p>MEDITERRANEAN VERMOUTH APPETIZER</p> <p>Macerated wine with selected herbs through an ancient recipe inherited from medieval times and improved to this day to offer this UNIQUE VERMOUTH.</p> <p>This Vermouth exhibits toasted aromas and flavors with vanilla hints provided by the infusion closures of American oak applied, achieving a perfect balance with a grape background and raisins from the most recognized area of Muscat vineyards in the world, Teulada / Alicante / SPAIN.</p> <p>LBT L73309</p> <p>RECOMMENDED TEMPERATURE OF CONSUMPTION</p> <p>CONTIENE SULFITOS / CONTAINS SULPHITES / ENHÄLT SVLFITET / INDEHOLDER SVLFITET / CONTENT DES SVLFITES / BEWERT SVLFITETEN / SÖLTKAR SVLFITETJÄ</p> <p>R.E. 8803/A FOR MACAULAY & CUMMING HERITAGE SL</p> <p>SCAN TO DISCOVER OR CODE</p> <p>CLOSURE DISSASSEMBLY TO RECYCLE</p>
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WHITE VERMOUTH



Taste Phase

In the mouth it is sweet and very fresh, with persistence of aromatic plants, anise, muscat grape, some citrus notes and sweet toasted notes of American oak.

Medium aftertaste and subtle bitterness, it is very pleasant to drink.

Pairing

Perfect to take with shellfish, canned seafood, anchovies, asparagus, appetizers and snacks. Serve cold with ice in a wide glass. Optional with an orange peel or a peel and a few drops of natural lemon.

OAK MASTER® Innovative Closure

Global innovation of the Marina Alta

Jarabe de Palo® wine liqueurs are the first in Spain to incorporate the oak infusion into the bottle. Oak Master® closures enhance the organoleptic qualities of our exceptional products.

Reverse Engineering

Qualities that vary according to the botanical source of the wood, its origin, weight and the intensity of the toasting applied.

The sensory properties of wines and spirits improves by the release of moderate amounts of compounds involved in the senses of smell, taste.

Sustainable Disruption

Oak Master® closures are mainly characterized by their antioxidant properties, thanks to their ellagitannin content and they provide an improvement in the structure of the wine by increasing the sensation of volume in the mouth, adding sweetness (thanks to the polysaccharides of the oak) and helping to preserve the varietal characteristics of the primary notes, providing the complexities of Roble Oak.

Our sole supplier, Toneleria Gangutia, is accredited under the PEFC certificate (Certificate of Conformity for Chain of Custody of Forest Products).

EAN BOTTLE 8437015102139	VOLUME	UNIT PER BOX	WEIGHT PER BOX 26x17x26,5	BOXES IN 80x120 PALLET	TRUCK		CONTAINER 20		CONTAINER 40	
					EURO PALLET	WEIGHT	BOXES	WEIGHT	BOXES	WEIGHT
EAN BOX 8437015102184	750 ml	6	9,55 kg	90	27	24.000 kg	2260	21.583 kg	3000	28.650 kg

MEDITERRANEAN PREMIUM MISTELA D.O.P Vinos de Alicante

FRENCH OAK INFUSION

VARIETY

This noble liqueur wine has been made from the MUSCAT OF ALEXANDRIA variety and is characterized by fruity and raisin aromas and flavors, accompanied by complex notes of toasted wood released by the infusion closures. A unique drink of great international prestige, which is produced in the renowned Alicante area of Teulada (Alicante - Spain)

ALCOHOL

15 % Vol.

ORGANOLEPTIC QUALITIES

Jarabe de Palo is a muscat liqueur wine made from the "The Muscat of Alexandria" grape variety, from DOP Teulada Alicante. It is characterized by presenting a goodbody, consistency and intensity, and its secret is the influence of the sea breeze from theMediterranean Sea, a short distance from the vineyards from which the grapes harvested to make this unique drink in the world.

Visual Phase

Clean and bright in appearance, it has a golden bronze color that makes it very attractiveto the eye.

Olfactory Phase

On the nose it shows a high aromatic intensity, with fine and clean aromas of honey and muscat grape in an optimal state of maturation, on a background of white flower and with a perfect integration of the spicy tones that French oak contributes, and thatprovide to the whole complexity and roundness.



<p>WWW.JARABEPALO.WINE</p> <p>Macaulay & Cumming HERITAGE</p> <p>THE TOASTED WOOD AROMAS AND FLAVORS OF THIS MISTELA ARE DETERMINED BY THE PATENTED CLOSURE USED.</p> <p>ALTERNATIVE INFUSION CLOSURES OAKMASTERES</p>	<p>NATURAL FRENCH WOOD</p> <p>WITH 4 GRAMS OF A PURE WOOD MANUFACTURED FROM TONNELLERIE STAVES</p>	<p>MISTELA PRODUCT OF SPAIN</p> <p>MEDITERRANEAN PREMIUM</p> <p>INFUSED WITH NATURAL WOOD</p> <p>FRAGRANT AND SMOOTH AROMA</p> <p>15 % Vol.</p> <p>ENJOY APPETIZER</p> <p>GRAPE VARIETY MUSCAT OF ALEXANDRIA</p>	<p>MISTELA. Este noble vino de licor ha sido elaborado a partir de la variedad moscatel de Alejandria y se caracteriza por unos aromas y sabores afrutados y de pasas, acompañados de complejas notas de madera tostada liberadas por los tapones de infusión. Una bebida única de gran prestigio internacional, que se produce en la reconocida zona alicantina de Teulada.</p> <p>MISTELA. This noble liquor wine has been made from the Muscat variety of Alexandria and is characterized by fruity aromas and raisins, accompanied by complex notes of toasted wood released by the infusion closures applied.</p> <p>A unique drink of great international prestige that is produced in the renowned Alicante area of Teulada.</p> <p>RECOMMENDED TEMPERATURE OF CONSUMPTION</p> <p>CONTIENE SULFITOS (CONTAINS SULPHITES) (ENTHÄLT SULFITE) (INDEBOLDER SULFITER) (CONTIENE I DES SULFITES) (BENTAT SULFITEN) (SULFÁTÁ SÚLFITELÁ)</p> <p>SCAN TO DISCOVER OR CODE</p> <p>CLOSURE DISASSEMBLY TO RECYCLE</p> <p>LOT L73311</p> <p>R.E. 69037A FOR MACAULAY & CUMMING HERITAGE SL</p> <p>vinos alicante DENOMINACIÓN DE ORIGEN</p> <p>www.vinosalicantedop.org</p>
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MISTELA D.O.P Vinos de Alicante



Taste Phase

It has a sweet, fruity and fresh mid palate. The notes of honey, fresh muscat grape and sweet spices and dried fruits from the toasting of the wood appear again. Very unctuous and with correct acidity, it exhibits a very pleasant and balanced palate, and a long and intense aftertaste.

Pairing

Perfect to take with sweet desserts, chocolates, nuts, fatty cheeses or simply with an orange peel. Serve at 8 - 10 °C in a wide glass.

OAK MASTER® Innovative Closure

Global innovation of the Marina Alta

Jarabe de Palo® wine liqueurs are the first in Spain to incorporate the oak infusion into the bottle. Oak Master® closures enhance the organoleptic qualities of our exceptional products.

Reverse Engineering

Qualities that vary according to the botanical source of the wood, its origin, weight and the intensity of the toasting applied.

The sensory properties of wines and spirits improves by the release of moderate amounts of compounds involved in the senses of smell, taste.

Sustainable Disruption

Oak Master® closures are mainly characterized by their antioxidant properties, thanks to their ellagitannin content and they provide an improvement in the structure of the wine by increasing the sensation of volume in the mouth, adding sweetness (thanks to the polysaccharides of the oak) and helping to preserve the varietal characteristics of the primary notes, providing the complexities of Roble Oak.

Our sole supplier, Toneleria Gangutia, is accredited under the PEFC certificate (Certificate of Conformity for Chain of Custody of Forest Products).

EAN BOTTLE 8437015102115	VOLUME	UNIT PER BOX	WEIGHT PER BOX 26x17x26,5	BOXES IN 80x120 PALLET	TRUCK		CONTAINER 20		CONTAINER 40	
					EURO PALLET	WEIGHT	BOXES	WEIGHT	BOXES	WEIGHT
EAN BOX 8437015102160	750 ml	6	9,55 kg	90	27	24.000 kg	2260	21.583 kg	3000	28.650 kg

JARABE del PALO

MEDITERRANEAN PREMIUM NEGRONI



FRENCH OAK INFUSION

VARIETY

Negroni Blend made from Scratch N.001

Developing our particular production method, our creations are sophisticated combinations of more than 30 botanicals, which avoid the simple mixture of the three elements that a Negroni has, red vermouth, dry gin and the infusion of bitter herbs

Our elaborate process integrates a Mix of Origins whose main ingredients are:

- 1/3 Muscat of Alexandria wine macerated with herbs such as absinthe, gentian, cinnamon and Cretan dictamo.
- 1/3 infusion of bitter herbs, grated fruit, and rinds. Quinine, rhubarb, bitter orange, grapefruit, ginger.
- 1/3 infusion of Nebrinas

Enlarging the complexity of our NEGRONI, we adopt the evolution in the bottle, an innovative concept of continuous maceration caused by the transfer of flavors and aromas of toasted oak, provided by Oak Master® infusion closures.

ALCOHOL

22 % Vol.

ORGANOLEPTIC QUALITIES

Visual Phase

Mahogany with reddish reflections.

Olfactory Phase

Classic aroma of bitter orange, aromas of sweet berries and celery, and a touch of sweet orange and wormwood. Hints of spices from the infusion of medium toasted French oak.

Taste Phase

Very balanced flavour. Initially characterised by sweet notes and botanicals from the vermouth, with greater influence on the mid-palate. The juniper and citrus bring more complexity to the palate. The aftertaste is in perfect balance leaving glimpses of light notes of wormwood, gentian and quinine, which is prolonged over time giving a long, fine and very pleasant aftertaste.

JARABE DE PALO

NEGRONI



Pairing

Perfect to drink with all kinds of aperitifs such as preserves, salted meats or roasted nuts. Before lunch or dinner.

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Reverse Engineering

Qualities that vary according to the botanical source of the wood, its origin, weight and the intensity of the toasting applied.

The sensory properties of wines and spirits improves by the release of moderate amounts of compounds involved in the senses of smell, taste.

Sustainable Disruption

Oak Master® closures are mainly characterized by their antioxidant properties, thanks to their ellagitannin content and they provide an improvement in the structure of the wine by increasing the sensation of volume in the mouth, adding sweetness (thanks to the polysaccharides of the oak) and helping to preserve the varietal characteristics of the primary notes, providing the complexities of Roble Oak.

Our sole supplier, Toneleria Gangutia, is accredited under the PEFC certificate (Certificate of Conformity for Chain of Custody of Forest Products).

EAN BOTTLE 8437015102191	VOLUME	UNIT PER BOX	WEIGHT PER BOX	BOXES IN 80x120 PALLET	TRUCK		CONTAINER 20		CONTAINER 40	
					EURO PALET	WEIGHT	BOXES	WEIGHT	BOXES	WEIGHT
EAN BOX 8437015102207	700 ml	6	10,25 kg	90	26	23.985 kg	2260	23.165 kg	3000	30.750 kg

FLOR DE TARONGINA



AGUA DE VALENCIA PREMIUM

VARIETY

Agua de Valencia made from Moscatel de Alejandría grapes harvested in the vineyards of the Valencian Community (Spain). This variety has been chosen with the aim of giving it a very personal character. The high aromatic potential, as well as the high natural sugar content, provide a very fruity aroma.

The orange juice used has been selected in search of a very particular fragrance, that of the tarongina flower or orange blossom, which reminds us so much of the Mediterranean spring season, bringing a lot of freshness.

Finally, the maceration of a botanical formula has been carried out with the main presence of juniper, with the aim of enhancing all the characteristic notes of a premium Agua de Valencia .

ALCOHOL

11% Vol.



FLOR DE TARONGINA

Esta Agua de Valencia se caracteriza por la frescura de la uva moscatel de nuestra terreta. El zumo de naranja utilizado ha sido seleccionado buscando aromas muy particulares, como el olor fino y especial que emana de la flor de azahar en la época primaveral mediterránea. Por último, hemos macerado nuestra fórmula botánica, con el objetivo de ofrecer un cuerpo y un sabor largo, fresco, equilibrado y ligeramente dulce.

This Agua de Valencia is characterised by the freshness of the muscatel grape from our terroir. The orange juice used has been selected in search of very particular aromas, such as the fine and special scent that emanates from the orange blossom in the Mediterranean spring season. Finally, we have macerated our botanical formula, with the aim of offering a long, fresh, balanced and slightly sweet body and flavour.

COMBOI
LA MANTA AL COLL
CALORET
pensat i fet
NYAS!
a la marxeta
MEL DE ROMER
100% VEGAN
Voítear la botella antes de servir.
Turn the bottle upside down before serving.
Ready to drink!
Llista para beber!

TIRA-LI
xe que bo!
FLOR DE TARONGINA
AGUA DE VALENCIA
PREMIUM
700ML
11%VOL

Servir muy frío
Serve very cold.

de categoria

Elaborado y embotellado por:
Bodegas Antonio Llobell S.R.L.
Av. Santa Catalina 82. 03725
Taulada (Alicante) Spain.
Contiene sulfitos / Contains sulphites.
Lot: L01AV2023
R.E. 6903/A.

8437006153195

Producto de España | Product of Spain

In collaboration with:
Parenthesis Spirits.
parenthesisspirits.com

DISCOVER US
flordetarongina.com

SOC DE LA TERRETA

Produced and bottled by: Bodegas Antonio Llobell S.R.L.

FLOR DE TARONGINA



ORGANOLEPTIC QUALITIES

Visual Phase

Cloudy orange colour with golden reflections.

Olfactory phase

Intense fruity and floral aroma provided by the muscatel and Levantine orange in perfect combination with the botanicals with which the drink is integrated.

Tasting Phase

An explosion of fruity and floral flavours, very true to the nose, which, as we have mentioned, are provided by the muscatel grape and orange from the Levant. The palate is slightly sweet and very fresh. The aftertaste is persistent and smooth.

Pairing

This Agua de Valencia is perfect to drink at the beginning of a meal, with aperitifs. Or after a meal, with sweets, desserts, coffees. It can be drunk at any time of the day without the need for pairing, on its own or with friends.

Formats

Flor de Taronngina Agua de Valencia Premium is available in premium packaging with a 70cl. bottle decorated with paint. Or in a 2L plastic bottle.

LOGISTIC DATA

EAN BOTTLE	VOLUME	UNIT PER BOX	WEIGHT PER BOX	BOXES IN 80x120 PALLET	TRUCK		CONTAINER 20		CONTAINER 40	
					EURO PALET	WEIGHT	BOXES	WEIGHT	BOXES	WEIGHT
8437006153195	700 ml	6	8 kg	90	26	19.220 kg	2260	18.080 kg	3000	24.000 kg
EAN BOX										
8437006153218										

EAN PET 2L	VOLUME	UNIT PER BOX	WEIGHT PER BOX	BOXES IN 80x120 PALLET	TRUCK		CONTAINER 20		CONTAINER 40	
					EURO PALET	WEIGHT	BOXES	WEIGHT	BOXES	WEIGHT
8437006153201	2 L	6	13 kg	50	26	17.420 kg	1.250	16.250 kg	1.665	21.645 kg
EAN BOX										
8437006153225										



TORINO

RED VERMOUTH

DESCRIPTION

Red vermouth made from a wine base in which we use muscatel from the Marina Alta and macerate it with a careful selection of botanicals that carry with them the freshness of the Mediterranean breeze that is always present in our land.

ALCOHOL

15 % Vol.

TASTING NOTES

Visual Phase

Translucent red.

Smell Phase

Fine, sweet, fresh smell and aroma of a selection of root, leaf and flower extracts including wormwood, gentian, elderberry, ginger, chalky dycamus and orange peel.

Taste Phase

Sweet on the palate with flavours of aromatic plants and spices ending in subtly bitter notes.

EAN BOTTLE 8 437006 153126	VOLUME	UNITS PER BOX	WEIGHT PER BOX	BOXES IN EUR PALET	KG EUR PALET	HEIGHT EUR PALET
	700 ml	12	15,5 kg	50	775 kg	1,75 m

TORINO BIANCO

WHITE VERMOUTH

DESCRIPTION

White vermouth made from a wine base in which we use muscatel from the Marina Alta and macerate it with a careful selection of botanicals that carry with them the freshness of the Mediterranean breeze that is always present in our land. Our version of white vermouth seeks the florality and finesse of the botanicals used, different from the botanicals used in red vermouth.

ALCOHOL

15 % Vol.

TASTING NOTES

Visual Phase

Translucent white.

Smell Phase

Fine, sweet, fresh smell and aroma of a selection of root, leaf and flower extracts including wormwood, gentian, elderberry, ginger, chalky dycamus and orange peel.

Taste Phase

Sweet on the palate with flavours of aromatic plants and spices ending in very fine notes.



EAN BOTTLE 8 437006 153140	VOLUME	UNITS PER BOX	WEIGHT PER BOX	BOXES IN EUR PALET	KG EUR PALET	HEIGHT EUR PALET
	700 ml	12	15,5 kg	50	775 kg	1,75 m

CIMS DEL MEDITERRANI

MISTELA - DOP ALICANTE

DESCRIPTION

Cims del Mediterrani is our muscatel liqueur wine, known as mistela, made from the muscatel of the Marina Alta region and certified by the Alicante PDO. Unlike other mistelas, it is characterised by its greater body, consistency and intensity from a harvest that brings together all the aromas and flavours of grapes ripened under the influence of mild temperatures and the Mediterranean breeze. This is the quality that we have been working on since our beginnings, inherited from misteleros who have dedicated their passion and their lives to this wine. It is currently valued, by professionals of recognised international prestige, as one of the best mistelas in the world.

ALCOHOL

15 % Vol.

TASTING NOTES

Visual Phase

Translucent golden.

Smell Phase

Fine smell and intense aroma, sweet, fresh, honey, of muscatel grapes in an optimum state of ripeness.

Taste Phase

Sweet, fruity, intense, unctuous, not cloying. Persistence and pleasant palate. Intense and long aftertaste. Good acidity.



EAN BOTTLE 8 437006 153119	VOLUME	UNITS PER BOX	WEIGHT PER BOX	BOXES IN EUR PALET	KG EUR PALET	HEIGHT EUR PALET
	750 ml	12	17 kg	50	872 kg	1,75 m



BOUQUET

WHITE WINE - DOP ALICANTE

DESCRIPTION

An excellent semi-dry white wine, aromatic, fresh, very fruity and smooth, made from a careful selection of Muscat of Alexandria grapes from the Marina Alta and a very slow and controlled fermentation. Bouquet captures the maximum aromatic expression of Moscatel de la Marina Alta.

ALCOHOL

12 % Vol.

TASTING NOTES

Visual Phase

Light pale and translucent.

Smell Phase

Fine and very aromatic, fresh, flowery smell.

Taste Phase

Slightly sweet with a dry finish, very fruity, very smooth, characterised by its complexity. Persistence and pleasant palate. Smooth and long aftertaste. Good acidity.

EAN BOTTLE 8 437006 153027	VOLUME	UNITS PER BOX	WEIGHT PER BOX	BOXES IN EUR PALET	KG EUR PALET	HEIGHT EUR PALET
	750 ml	6	8 kg	96	768 kg	1,60 m