

Barquero Red Vermouth



Description

Type: flavored wine / Vermouth.

Variety: 100% Pedro Ximénez grape

Production: a vermouth from the South of Spain, made from Pedro Ximénez grape wine, which rests in the traditional vats of the area to acquire properties from a short but intense biological ageing. This genuine process, together with the maceration of selected plants and spices, make Barquero red vermouth a different kind of aperitif.

Tasting Notes

Appearance: Bright and transparent. Dark reddish colour.

Aroma: Very spicy. Elder, turmeric. Intense with citrus tones (mainly orange). Very diluted alcohol.

Taste: Notes of vanilla, cinnamon, some wood and orange. Very winey with hints of classic bitter almonds from biological aging. Moderate sweet

Chemical analysis

Residual sugar (glucose): 145 ± 20 g/l.

Alcohol: 15% Vol.

Fixed acidity (tartaric acid): 4,5 ± 0,50 g/l.

Volatile acidity (acetic acid): ≤0,65 g/l.

Food Pairing

Neat or on the rocks. It can be drunk as an aperitif or as a base for cocktails. It is recommended with orange peel. It pairs with pickles, shellfish and also with all kinds of tapas, ham or cheese.

91 Peñín

91 points Peñín Vermouth Guide 2020. Rating: "Excellent"

93 points and CIVAS GOLD ORO Medal, AkataVino Sommeliers of Spain International Wine Competition 2022

Other mentions

Gold - 15/20 ELMUNDOVINO.COM / Vermouth Tasting, August 2017 *"Fine aromatically, with many fresh herbs and cinnamon. Rather delicate and fresh on the palate, with just a hint of bitterness in a sweet but not cloying set. Not very complex, but elegant."*

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