Vermouth VRMT Andalusi Recipe| 1l









VRMT is macerated with ten of the aromatic plants that grow in our organic vineyard in an attempt to translate a real sense of our terroir into the vermouth.

VRMT incorporates aromas and memories of the Andalusi cuisine. The clove and cinnamon are responsible for the warm Andalusian aroma of our vermouth.



Aroma to vainilla, quince jelly and honey tones., Spicy aromas as wormwood, gentian and elderberries. The clove and cinnamon are the main responsible for the warm Andalusian aroma characteristic of our vermouth.

□ GASTRONOMY

Olives, cheeses, ham, sausages, smoked meats, mussels, clams. Any sea food and all kinds of fish: tuna, cod, salmon, anchovies., It's perfect with sweet flavors, especially those with more sweet and dark flavor. A good pairing for nuts, fruits such as orange or lemon; cheese and raspberry cake.

□ LOGISTICS DATA

GRAPE VARIETY: Pedro Ximénez

ALCOHOL CONTENT: 15 % vol

AVERAGE AGEING: 8 years

LOGISTICS PER UNIT:

Height: 31 cm Weight: 1,58 kg Length: 9 cm CONTENTS: 1 l

Width: 9 cm EAN CODE: 8412655400982

CONTAINER BOX LOGISTICS:

Units per box: 6 bottles Width: 19.5 cm Height: 32 cm Weight: 10 kg

Length: 28.5 cm EAN CODE: 84126556001284

LOGISTICS PER PALLET:

Height: 175 cm Width: 80 cm Length: 120 cm Weight: 870 kg





MACERADO POR EL TIEMPO

ANDALUSÍ



PACKAGING DATA:

Units per pallet: 510 Container box sales units: 6 Container box per pallet: 85 Container box per BATCH: 17 BATCHES per pallet: 5

CONTACT

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