



BODEGAS
OLIVEROS
EST 1940

VERMOUTH CRIANZA

Founded in 1940 by D. Juan Oliveros Perea, Bodegas Oliveros is situated in Andalucia along the Mediterranean coast near Portugal. The area earned DO status (Condado de Huelva) in 1964 and is ideal for winegrape growing with both Mediterranean and Atlantic influences that boasts ample sunshine and dry conditions. Over 80% of the vineyards consist of the white variety Zalema, which can be made into a wide variety of styles, from sparkling, table wine and fortified styles.

Bodega Oliveros was a pioneer in the DO and today has modern cellars devoted to variety of styles of wines, including sparkling, dry whites, fruity reds and famously, vermouth. Now, in the third generation of family ownership, the winery has expanded dramatically with separate production and aging facilities for each style of wine as well as 150 hectares (370 acres) under vine.

GRAPE VARIETY: Zalema and Pedro Ximenez

VINIFICATION: Vermouth starts with sweet wine from two grape varieties (Pedro Ximenez and Zalema). A selection of 30 botanicals such as wormwood, fennel, thyme, rosemary, chamomile, cardamom, rock rose macerates two months in old carafes with the Holandas (brandy) to create the essence. Large pieces of cotton are used to press the product and obtain the pure essence of vermouth; it is a lighter alternative to filtration. Then the botanical essence is blended with the Crianza wine (called Mistela) and transferred to American oak casks and aged for a minimum of two years. The final result is a lovely artisanal vermouth.

"The recipe for this lovely, artisanal Vermouth was created by my grandfather, Juan Oliveros, who established the winery in 1940. We produce our essence from a selection of 30 botanicals which are then blended unfiltered with our Crianza sweet wine, and aged a minimum of 2 years in oak casks. The final result shows the pure beauty of fine Vermouth." - MIGUEL OLIVEROS

COLOR: Midtone mahogany

AROMA: Very complex and harmonic, with a very wide and impressive range of floral tones, proper of herbal components in this artisanal vermouth.

PALATE: Tasty and unctuous, sweet and dry at the same time, remembers infinite herbal and fruity tones. Superb ending.

SUITABLE FOR: Appetizers, on any occasion. Excellent on its own or chilled on the rocks. Provides a unique twist in a Negroni, Manhattan and Americano Serve at 50-54°F.

ALCOHOL: 15% ABV



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