



VERMOUTH CASALOBOS



A premium mountain vermouth made from selected wines and a slow maceration of wild botanicals harvested at high altitudes, where the climate concentrates their aromas and character. Inspired by ancient mountain recipes, when vermouth was an elixir, medicine, and social ritual. A contemporary interpretation of that tradition, refined with precision and vision, where each ingredient plays a strategic role in the final balance.



DATOS BASICOS

Origin: Finca Casalobos in the Montes de Toledo

Variety: Blend of our white wines

Type of Wine: Vermouth



ELABORACION

We make this vermouth from a blend of our white wines, macerating it for several months in oak barrels with aromatic herbs from the estate and orange peels. Our vermouth is fortified with ethyl alcohol and then cane sugar and caramel are added.



NOTAS DE CATA

A vermouth with floral character, cold macerated with base wine and botanicals harvested in the natural surroundings of Casalobos: rosemary, lavender, and dried citrus fruits. Aromas of scrubland, a balsamic attack, and a long, fruity finish.



MARIDAJE

It pairs well with aged and goat cheeses, anchovies and premium preserves, Iberian cured meats, seasoned olives, and roasted nuts, where its noble bitterness balances the fat and enhances the saltiness. It also perfectly accompanies mountain cuisine, sautéed mushrooms, and dishes with aromatic herbs, enhancing their balsamic nuances and slightly fruity finish.