

# Be Vermut Zero Sugar

Region: Cantabria (North of Spain) Grapes:

Oloroso y Pedro Ximenez

Type of wine: Vermouth

After 10 years of work selecting the right grapes and botanicals we present Be Vermut **made with Oloroso Seco base wines aged for more than 15 years without added sugar.** Macerating with various botanicals, different times in French oak wood. We selected the botanicals from our own vineyard in Castillo Pedroso (Cantabria), herbs, flowers and roots from the Toranzo Valley.

Our objective is to balance bitterness and acidity in a long, clean and fresh palate, maintaining the Cantabrian character of the wines we make and at the same time maintaining the gastronomic profile that characterizes us.

Production: 3000 bottles.

Alcohol: 15.00º

Color: Iodized amber with hints of mahogany.

On the nose it is intense notes of the long soleras, at the beginning the most bitter elements are shown, such as absinthe and gentian and there is a slight note of curry before the PX and Oloroso become evident, balsamic sparkles, chocolate, roasted, citrus (orange peel), nutmeg, clove and black licorice.

Elegant on the palate, lighter than expected on the nose, but just as intense, a long, hazelnut finish, slightly bitter and reasonably dry.

PARING

Perfect with all kind of tapas and aperitif

SERVED

Whith Ice and slice of orange



**BE** FREE **BE** DIFFERENT **BE** ACITUDE **BE** SOMETONTO

**BE**  
**VERMUT**

