

# VERMOUTHS

## – Red vermouths –

<b>MONTSETA</b> Valls (Tarragona). Grape: Xarel-lo. Light and smooth, harmonic and balanced in flavours, of floral character	<b>4.6</b>
<b>NO PASSIS PENA</b> Majorca - Grape: Manto Negro. This vermouth is macerated with 21 Mediterranean botanists. Bitter and citrus touches	<b>5.9</b>
<b>TE DIC COSES</b> Majorca- Grape: Prensal. Classic character. 19 botanists selected by La Vermutera where cardamom or aniseed stand out	<b>5.9</b>
<b>ZARRO</b> Special Madrid Tavern. Grape: Airén and Malvar. Intense flavour with bitter undertones, suggesting a good accompaniment with Cantabrian anchovies	<b>4.8</b>
<b>CORI</b> Reus (Tarragona). Grape: Macabeo and Airén. Strong, dense and agreeable to the palate, highlighting the Mediterranean herbs	<b>4.9</b>
<b>CHAPPO DORADO</b> Alella (Barcelona). Grape: Macabeo and Xarel-lo. Its sweetness softens the touch of bitterness, ideal with tuna breasts	<b>4.9</b>
<b>FOT-LI</b> Reus (Tarragona). Grape: Garnacha. Very smooth aroma, perfumed and elegant	<b>5.8</b>
<b>TURMEON ROJO</b> Marata de Jalón (Zaragoza). Grape: Macabeo. Intense, easy to drink with a long aftertaste	<b>5.9</b>
<b>VERANO DEL 82</b> Murcia. Grape: Monastrell. Very intense with a touch of aromatic and spicy herbs	<b>5.7</b>
<b>SAN BERNABÉ</b> Special Gran Reserva La Rioja. Grape: Garnacha and Tempranillo. Made from the red wines of Rioja. Ideal to accompany meals.	<b>6.2</b>

## – White vermouths –

<b>CORI</b> Reus (Tarragona). Grape: Macabeo and Airén. Very smooth on the palate with a touch of notable sweetness	<b>4.9</b>
<b>MONTSETA</b> Valls (Tarragona). Grape: Xarel-lo. Light and smooth, fresh, acid and fruity sensations	<b>4.6</b>
<b>CHAPPÓ BLANCO</b> Alella (Barcelona). Definite fruity hint of peach, apricots and medlar	<b>5.1</b>
<b>TURMEON BLANCO</b> Marata de Jalón (Zaragoza). Grape: Macabeo. We find vanilla and floral notes	<b>5.9</b>

## – Different Vermouths –

<b>TURMEON ROSADO</b> Marata de Jalón (Zaragoza). Grape: Garnacha. Very fresh taste, with natural extracts of red fruit	<b>5.9</b>
<b>TURMEON WEED</b> Marata de Jalón (Zaragoza). Grape: Garnacha. First vermouth in the world with medicinal hemp, with aphrodisiac botanicals such as cinnamon and vanilla	<b>5.9</b>

## – International Vermouths –

<b>NOILLY PRAT ROUGE</b> Hérault (France) Grape: Picpoul and Clairette. Dark amber-coloured with a hint of saffron, clove and cocoa seeds	<b>6,8</b>
<b>VERMOUTH BERTO ROSSO</b> Piedmont-Italy. Grape: Moscatel. Intense garnet color matured in steel, subtle spicy statements and bitterness	<b>6.9</b>

