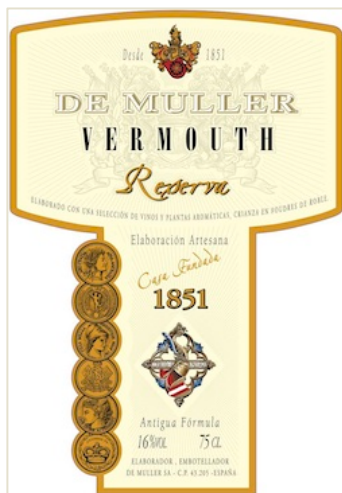


VERMOUTH RESERVA NV. DEMULLER. TARRAGONA.



STYLE: Aged, aromatized, fortified aperitif wine

WINEMAKER: Gemma Martinez

VINIFICATION: Neutral wine, aromatized with 150 botanicals & fortified with Molasses liquor and lightly sweetened then aged one year in used oak barrels.

TASTING NOTES: A deep amber in the glass with smooth, elegant aromas of rosemary, sage, fennel and licorice. The elegant herbal notes continue with flavors of thyme, hazelnut and hints of peppermint. A long, smooth finish that closes with a pleasant bitterness.

SERVING: Traditionally enjoyed neat, on the rocks or with soda, garnish with an orange slice. Also excellent in cocktails.

AWARDS: Gold Medal, “Best Vermouth in Catalonia,” Vinari Awards

DeMuller Vermouths have been made using the same recipes since their founding, almost 70 years ago. Over 150 botanicals are used, many of which are native to the winery’s Mediterranean setting. Today, their winemaker is Gemma Martinez.

The winery is located in Reus, near the coast of the Mediterranean Sea in Catalonia. Reus is considered the epicenter of Spanish vermouth and DeMuller is historically regarded as one of the top producers in the area. Their wines are made with a base of white wine, infused with 150 botanicals. The winery uses the actual plants for their infusions, rather than the concentrates used by many producers. Highly guarded, the recipes include] cinnamon, orange peel, chamomile, rosemary, ginger, oregano & vanilla. The wine is then fortified with Melazas, a liquor made from molasses, and lightly sweetened.

Their Vermouth Reserva is produced in a manner similar to Sherry and was recently named “Best Vermouth in Catalonia.” The wine is aged for a year in used oak barrels, giving it more body and smoothness than traditional vermouth.

