



Vermouth Wine Vinegar

Our challenge was to create an ideal vinegar to accompany aperitifs that was also able to combine food with the Vermouth wine, a drink typical to Mediterranean countries with a very characteristic aroma.

TASTING NOTES

Colour: Bitter pale cherry.

Scent: Richly aromatic. The main component is gentian and other aromatic herbs include bay, rosemary and *Dictamnus hispanicus*.

Flavour: Its taste and aroma properties make it a versatile and accessible wine. It enters the mouth with a strong flavour and leaves a slightly bitter aftertaste.

Pairing: One of the most delicious culinary combinations that can be made with this vinegar is with brined mushrooms. Another very good option is with Vermouth-pickled anchovies.

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MOLT MÉS QUE UN OLI

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