



## Vermouth balsamic Vinegar

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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

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**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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OLIS DE CATALUNYA

Joan Oliver, 16 - 24  
43206 Reus, Spain

Tel. +(34) 977 33 00 21  
info@olisdecatalunya.es  
www.olisdecatalunya.es