

DOS DÉUS MULLED → MEDITERRANEAN

Dos Déus Mulled Vermouth explores Northern European traditions such as the famous “mulled” or “glüh wine”. These are created by a long process of maturations, combining the formulas of the vermouth aged in the old soleras of Jerez with the macerations of different botanicals in demijohns in the sun.

Serving recommendations

- ▶ Dos Déus Mulled Vermouth is best served hot in winter.
- ◀ Heat in cups for 45-60 seconds in the microwave at 700W.
- ▶ To taste it, let it cool gradually, this way you will enjoy the full register of flavours and layers of aromas as the temperature decreases.
- ◀ Serve with two coffee beans.

Tasting notes

Nose: Reminiscent of aromas of cinnamon, orange, a range of lush citrus with a background of chocolates.

Palate: It maintains a perfect balance between bitterness, sweetness and acidity, which gives it breadth and harmony.

Once warmed, the aromas vary. Great richness of nuances: lemon peel, vanilla, and a hint of clove that evokes the old ‘curanderos’ concoctions.

Awards

Gold, Vinari Awards 2020 - Innovation.

