

## DOS DÉUS MULLED

### → NORDIC

Dos Déus Mulled Vermouth explores Northern European traditions such as the famous “mulled” or “glüh wine”. They 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:** Balsamic and spicy aromas, clove, cinnamon, even a slight touch of incense.

**Palate:** It is sweet, friendly, frank, round, with a bitter touch that invites you to take a repeat sip.

On warming, the aromas are amplified. On the palate, the acidity increases in volume to return in harmony and balance with the sweetness and leave a totally different and lasting memory.

### Awards

Gold, Vinari Awards 2020 - Innovation.

