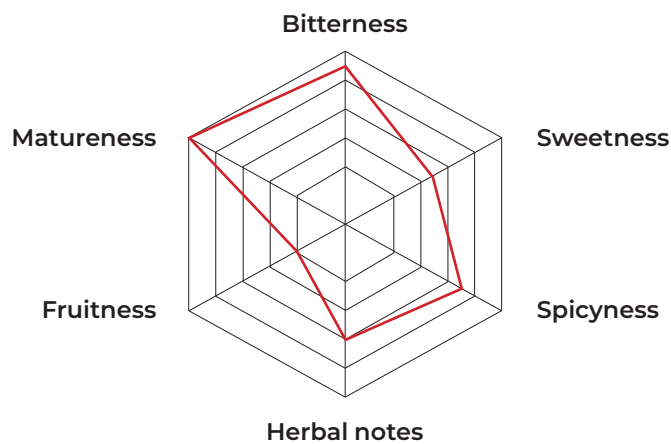


DOS DÉUS → RESERVA

Dos Déus vermouth is a traditional Spanish vermouth with a modern approach. Intense with elegant bitter notes balanced with the sweet notes of Sherry and candied orange.

Matured in selected Sherry casks for 3 years.



Sugar: 55 - 60 gr/l

Serving recommendation

Temperature : 10 - 12°C

- Neat over ice and a slice of grapefruit.

Tasting notes

Nose: Rich and deep with balsamic notes, liquorice, raisins, toasted caramel and Pedro Ximenez wine.

Palate: Powerful and elegantly bitter. With character, citrus notes of sweet orange and a background of earthy and spicy notes that give it body and bitterness.

Finish: Medium-long, with notes of Pedro Ximenez that slowly transform into an oloroso, clean and seductive finish.

Awards

Gold Medal Vinari Awards 2021.

Gold Medal Girovi Awards 2021.

