



Technical Specification

Vermouth 7 MARES

Name: 7 MARES

Product: Vermouth

Type: White

Composition: dry white wine, fortified wine, spices, aromatic herbs, natural extracts of fruits, flowers.

Preparation: All the botanicals are natural and chosen by the best specialists. The wines are selected for their organoleptic characteristics. The botanicals are infused. All is gathered in stainless steel tank and naturally stabilised, with minimal intervention.

Botanicals:

Spices •• star anise • cinnamon • cardamom • cloves • Jamaica pepper • dehydrated pimenta da terra • Sichuan pepper • black pepper • pink peppercorn • quinine • coriander seeds • fennel seeds • juniper

Fruits •• lemon oil • dehydrated bitter orange • dehydrated Algarve orange • dehydrated Bravo de Esmolfe apple • bergamot oil • Kaffir lime oil • tângera oil • tangerine oil • dehydrated grapefruit

Aromatic herbs •• lemon balm • lemongrass • Hart's pennyroyal • lemon verbena • squaw mint • coriander root • citrus thyme

Flowers •• gum rockrose • violet petals • Portugal roses

Tasting note: the aroma is strong and fragrant, fresh and maritime. Its citrusy and very slightly spicy nuances make it light and exotic. In mouth it shows the same profile, with dense and deep flavour. Very balanced between soft sweetness, refreshing acidity and very tenuous bitterness. Long and lingering finish.

Chemical analysis:

alcohol: 15.5% • acidity 5.6g/l (equiv. tartaric acid) • pH 3.5 • sugar 70g/l

Presentation: 750ml Helix bottling system

Production: lot V1 5500 bottles

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