

Vidte

White Vermouth



DESIGNATION

| | |
|-------------|---------------------------|
| OF ORIGIN: | Alicante |
| CLIMATE: | Mediterranean |
| GRAPE(S): | Muscatel |
| SOIL(S): | Brown, Limestone |
| ELEVATION: | 180 - 200 meters |
| VINE AGE: | 20 - 40 years old |
| FARMING: | Traditional |
| PRUNING: | In glass |
| PRODUCTION: | 1000 cases |
| LOGISTICS: | 12 pack/bot & 50cs/pallet |

The denomination of origin Alicante is in the Valencian Community. This denomination is divided into two sub-areas: one formed by the region of Marina Alta and the other formed by the regions of Alacantí, Alcoià, Comtat, Alt Vinalopó and Vinalopó Mitjà. It's a denomination of origin with many years of history and a great track record in viticulture. The Vidte White Vermouth is produced in the sub-area of the Marina Alta region. The climate is Mediterranean so it gives this white vermouth distinctive organoleptic characteristics. The soil of the wine area of the D.O Alicante is very limy, with a low level of clay and very little organic material. These factors also favour the obtaining of high quality wines. Vidte White Vermouth is made for Vinos de Terruños by Familia Pastor Gilabert in collaboration with winemaker Pedro Sarrión, an oenologist with extensive knowledge in the production of wines from Alicante and Castilla la Mancha. This white vermouth is made with muscatel wines, following a maceration process for several months with a combination of Mediterranean aromatic herbs.

Character: Golden colour. The muscatel aromas and floral notes are appreciated, achieving a perfect balance with an acquired bitterness.

Gastronomy: Appetizers, pâtés, foie, nuts.

