

Soberbo Vermouth

VERMOUTH

Inspired by old company records and essences from the thirties and forties, Soberbo Vermouth is made from white Port Wine and 18 different botanicals carefully selected and picked in Poças' Estates in Douro Valley. This unique combination provides an original and perfect balance between sweetness and bitterness

Serving Tips: Ideal as an aperitif, it can be served on the rocks with an orange peel or as cocktail together with tonic water or gin. Goes specially well with green salad with tomato, cottage cheese, capers

TECHNICAL SHEET

QUALITY:

Vermouth

ORIGINS:

Portugal - Douro Valley

AGING:

Made from base wine flavored with plant essences and some typical fruits of the region, collected from our estates

BOTTLING:

2022

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR: Jorge Manuel Pintão TASTING NOTES

COLOUR:

Straw yellow

AROMA:

Orange skin, tangerine, rockrose, saffron, citrus fruit, rosemary

PALATE:

Compelling and intense with hints of honey and botanical extracts, and a light touch of freshness and bitterness. Quite long and fresh finish

AWARDS

Gold medal, Sommelier Wine Awards

ANALYSIS

ALCOHOL:

 $18,\!55$ % VOL.

REDUCING SUGAR:

112,00 g/L

TOTAL ACIDITY:

4,41 g/L as Tartaric Acid

PH:

3,36

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H): (cm) 18,80 x 28,50 x 23,00

WEIGHT (GROSS / NET):

(Kg) 7,37 / 4,61

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER): 6 / 16

T1 4 BT

5601085003198

TARIFF CODE:

22051090

ITF:

35601085003199

