



# VERMUT LACUESTA

## EDICIÓN LIMITADA

We have been producing vermouth since 1937 using the same traditional formula, which involves macerating 24 different plants in the same barrels that we use for our most special wines.

Every year, six barrels of the finest French oak are held back in order to extend the ageing of our vermouth to 14 months.

This limited edition vermouth has an iodine-tinged mahogany colour, with notes of chocolate, raisins and cherry liqueur in the nose. It has a winery, Rioja quality, with menthol and cask aromas. On the palate it is silky, generous and perfectly balanced, with morello cherry notes and a bitter finish.

To enjoy this vermouth as an aperitif, serve very cold in a cocktail glass without ice, accompanied with orange peel and an olive.

It may also be enjoyed as a dessert wine to accompany traditional desserts (those prepared with egg, cinnamon, almonds, dried fruit and milk) or cheeses.

**Alcoholic strength:** 15%

Available in 75 cl

Contains sulphites



*Martinez Lacuesta*

BODEGAS EN  
HARO DESDE 1895