

VERMUT FLORES

BLANC VERMOUTH

VERMUT FLORES BLANC is a fresh and floral vermouth from Uruguay.

The wine base is an Albariño, naturally crafted from the white national grape variaty.

It's botanicals are roots, barks, herbs, fruit and of course flowers such as rose, hop, chammomile and elderflower.

The Vermouth born in a 4rd generation family winery where all process are fully artisanal. It is also crafted and infused in small batches.

ORIGIN: Uruguay ABV: 16% vol WINE: White VARIETY: Albariño BOTANICALS: 27 SIZE: 750ml

PRODUCER: Basta Spirit

SERVING SUGGESTIONS: over ice with olives and a slice of lime. With tonic water, or as a spritz with sparkling wine.

AWARDS



WORLD VERMOUTH AWARDS 2024

TASTING NOTES: Bright light gold color with lemon, fresh grape, dewy grass and citrus aromas This creates a creamy and rich profile. with hints of lemon transitioning to crisp apples, pears, and honey flavors. There are elemnets of apple crumble with biscuity undertones, ending with balanced bitterness of vanilla and fresh wood notes.

