



BARBAROSSO RED VERMOUTH

Stunning vermouth made with red Grenache

Alella Vinicola is the cellar whose wines have brought renown to the town of **Alella since 1906**. We currently produce, make and bottle wines and cavas in two designations of origin, named **D.O. ALELLA** and **D.O. CAVA**.

Like the cellar itself, most of the vineyards we use are located in the centre of the town of Alella, the heart of the designation origin, 15 kilometres to the north of the city of Barcelona. We market wines, rich wines, sweet wines and cavas under different brandnames, such as **MARFIL**, **IVORI**, **VALLMORA** and **VIOLETA**. Our wines are characterised by the **Mediterranean climate**, the **area's singular geological nature** and the striking traits of the **varieties typical** of our designated origin.

Our goal: to produce the finest vermouth made from the finest wine. We used the red Grenache we grow in Alella for our great red wines. We hand selected the best herbs and spices of the Mediterranean, avoiding sweeter spices over the more bitter ones. We macerated the spices directly into the wine once fermentation is completed. Finally we sweeten the vermouth with must (grape juice) until we reach optimal levels. It is not like your classic spanish vermouth, red wine takes the protagonism and sweetness take a back seat.

Taste: ruby red color. Winey nose with mediterranean forest aromas and citrus notes. In the mouth we can appreciate a good balance of mediterranean herbs and citrus. Bitter end provided by the classical herbes from vermouths (Artemisa).

Winemaker: Xavier Garcia

Vineyard: Viña Rials

Climate: Maritime Mediterranean

Soil: Granites ("sauló")

Grapes: 100% Red Grenache

Vine aged: 35 years

Height and exposition: 100 m, EST

Purning: Royat doble

Farming: organic without herbicide, insecticide and inorganic fertilizers

Yield: 22 Hl/Ha

Aged: 18 months in oak barrel

Alcohol : 15,0 % vol.

Residual sugar: 85 g/l

Annual Production: 6.000 bottles

Agenig potential: drink now or mature for up 8 years

