



ENTROIDO RED VERMOUTH

Pure Atlantic

Tasting

Entroido shows a salmon color with pinkish reflections.

The nose is intense, fragrant and very Atlantic and at the same time it is delicate and complex. Pleasant citrus aromas coming from thelemon and the ginger. Also, balsamic notes are present cardamom start to show up as the vermouth opens.

The mouth is fresh with a sweet bitterness wrapped in the Albariño's acidity. It has a light and soft texture with some creaminess that makes it unctuous and persistent.

Technical Data

BRAND: Entroido
WINERY: Adegas Valmiñor
TYPE: Red vermouth elaborated from albariño Valmiñor
DRINKING TEMPERATURE: 6-8°C
CLOSURE: VINOLOK®

ENTROIDO
Pura Atlántico

VERMÚ
ROJO

Elaborado con
100% uva albariño
y una selección de
hierbas autóctonas

Processing

Selection of the herbs, devoting special attention to the most representative Galician herbs such as cardamom, rosemary, coriander and some others like vanilla. This special selection is used for the infusion, through a maceration process in a hydroalcoholic base for approximately 2 months. The herbs are pressed by wich the infusion is obtained. Then, we proceed to the mixture of the infusion and the wine (our Albariño Valmiñor elaborated on a regular basis) in the right proportion along with the sugar. The color is the result of adding antocians coming from the grape skins of red varieties. Subsequent correction of alcohol content at 15%. Filtering and bottling.

Do not expect Entroido to be just another vermouth. Because Entroido is everything you are not expecting. It is Galicia in its flavour, Atlantic in its character. Entroido is Magic and magic is never expected, you just feel it.

