



ENTROIDO

WHITE VERMOUTH

Puro Atlántico

Tasting

Entroido is a straw yellow color vermouth, evoking the color of Valmiñor Albariño, the basis of Entroido, with golden reflections of a certain intensity. Lively and transparent.

It shows a citrus nose with very marked notes of orange and lemon and also very floral, all wrapped with a nice spicy touch. Specially noteworthy are the notes of fennel, laurel and coriander, flowers like roses and balsamic notes such as mint and eucalyptus. It also shows species like cinnamon. Entroido is complex, intense and elegant with an Atlantic and fresh mouth... evoking our Galician mountains. It is unctuous, with a very pleasant, rounded and citric acidity.

Technical Data

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

Processing

Selection of the herbs, devoting special attention to the most representative Galician herbs such as fennel, coriander, eucalyptus and laurel among others. 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 which 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. 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.

