

HAND-CRAFTED VERMOUTH FROM URUGUAY

# VERMUT FLORES



Vermut Flores is an artisanal vermouth produced in collaboration between winemaker Juan Andrés Marichal of Marichal Winery, bartender Álvaro Aniano, and TV host and writer Salvador Banchero. Crafted and infused in small batches, the vermouth is made from grapes grown in the Canelones province of Uruguay. Vermut Flores puts a unique twist on vermouth by using a base of Tannat, Uruguay's most iconic grape. The vermouth is then infused with a unique selection of 27 botanicals and four flowers: elderberry, chamomile, rose, and hops. The result is a vermouth that is modern, well-balanced, and versatile—serve it chilled over ice or in a cocktail.



## VERMUT FLORES RED VERMOUTH

The Red Vermouth is a full-bodied sweet vermouth with a base of deep-red Tannat wine, which is the prestigious national grape variety of Uruguay. It is intensely aromatic with notes of clove, cinnamon, blackberry and black plum. Serve it over ice with olives and a slice of orange, with tonic water, or in a cocktail such as an Americano, Negroni, or Manhattan. 18% alcohol.

*Vermut Flores Red received 95 points at the International Wine Challenge 2021.*



## VERMUT FLORES ROSÉ VERMOUTH

The Rosé Vermouth is bright and crisp, with a base of rosé Tannat, estate grown in one of Uruguay's most compelling vineyards. It is a medium pink color, with complex spice and floral notes. Serve it over ice with a slice of lemon and olives, with tonic water, or as a Spritz with sparkling wine and a slice of orange. A perfect aperitif. 16% alcohol.

*Vermut Flores Rosé received 92 points at the International Wine Challenge 2021.*



Imported by  
GLOBAL VINEYARD IMPORTERS  
BERKELEY, CA 510-527-5877  
WWW.GLOBALVINEYARD.COM