



Technical Sheet

7 MARES Vermouth

Name: 7 MARES

Product: Vermouth

Type: White

Composition: dry white wine, fortified wine, spices, aromatic herbs, natural extracts of fruits, flowers.

Preparation: All the botanicals are natural and selected by the best experts. The wines selected have the perfect character for the expression of the botanicals. The botanicals are infused. All ingredients are gathered in a stainless steel vat and left to stabilise naturally, with minimal intervention.

Botanicals:

Spices •• star anise • cinnamon • cardamom • cloves • allspice • dehydrated dehydrated
Azores red pepper • Sichuan pepper • black pepper • pink peppercorn • quinine •
coriander seeds • fennel seeds • juniper
Fruits •• lemon oil • dehydrated bitter orange • dehydrated sweet orange from Algarve •
dehydrated Bravo de Esmolfe apple • bergamot oil • Kaffir lime oil • tangelo oil • tangerine
oil • dehydrated pink grapefruit
Aromatic herbs •• lemon balm • lemongrass • water mint • lemon-verbena • wormwood •
coriander root • lemon thyme
Flowers •• gum rockrose • violet petals • Cécile Brunner climbing roses

Tasting note: intense and fragrant aroma, fresh and sea-scented, with citrus and notes of spice that confer an exotic lightness. Same character in the mouth, dense and deeply flavoured, with great balance between its smooth sweetness, refreshing acidity and subtle bitterness. A long and lingering finish.

Chemical analysis:

alcohol: 15.5% • acidity 5.6g/l (eq. to tartaric acid) • pH 3.5 • sugar 70g/l

Presentation: 750ml bottle with Helix system

Production: Lot V1 5500 bottles

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