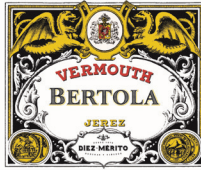


# Vermouth Bertola

Jerez De La Frontera

Clean and bright, mahogany with coppery trim.



We can appreciate characters such as wormwood, nutmeg, citrus like grapefruit, cinnamon, clove, ginger, elderflower or chamomile.

Balanced and round, where at first sensation it is dry intense and deep, to give rise to an accentuated bitterness that combines perfectly with the power of the wines that make it to end with an elegant sweetness.

Serve between 6°C and 8°C with ice and an orange zest accompanied by olives, cheeses or any other type of snack.



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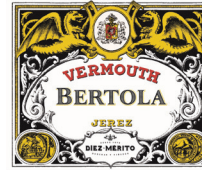
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