



# Góngora.

BODEGAS  
est. 1682



## Vermouth Yriarte

### IDENTITY

Red Vermouth made with the highest quality wine and a combination of carefully selected herbs, which give its characteristic scent and bitter taste.

### GRAPES

Garrido Fino and Pedro Ximénez.

### TASTING NOTES

Dark mahogany in colour with golden highlights; on the nose are perceived delicate toasted scents, citrus notes of orange and a soft caramel background. On the palate it is light and elegant, with a pleasant texture and the perfect balance between sweet and spicy notes.

### RECOMMENDATIONS

It is ideal as an aperitif, with ice rocks and orange peel or with the classic olive and a touch of siphon bottle (soda). It pairs perfectly with potatoes, pickles, cheeses and preserved fish. The perfect partner for tapas and even desserts. Due to its versatility, it can be part of numerous cocktails such as the famous Negroni or Manhattan, among others. Should be served cold, between 6 and 8°C.

### ALCOHOL CONTENT

14,5°

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