

cabecita loca[®]

Premium Red Vermouth



Elaboration

Macerated with more than 20 natural extracts, on a base of quality white wine, grape must and wine alcohol. Minimal intervention, without fining, stabilising or filtering. 17% vol.

Tasting notes

Bright amber in the glass. Woody botanical herbs, wormwood, quinine and cinnamon with great complexity on the nose. Warm spice entry with bitter herbs on the palate, candied orange peel, hazelnut and almond, subtle and deep aromatic persistence blending bitterness with a hint of spiced floral undergrowth.

Pairing and serving

Any time is a good time to pair and enjoy Cabecita Loca premium red vermouth. Whether as an appetiser, a main meal or dinner, or as an after work or evening drink, it will turn the moment into an unforgettable gastronomic experience.

Olives, mussels, clams, smoked fish, tuna, salmon or anchovies are the best companions for a gastronomic journey like no other.

Serve between 8°C and 10°C.

Most important awards

Vermouth Trophy at International Wine Challenge 2022

Gold medal 95 points at IWC 2022

Silver medal 92 points at IWSC 2019

