



# VERMOUTH RESERVA RED CRUZ CONDE 1902

Type of Vermouth Reserva.  
Wine:

Grape 100% Pedro Ximenez  
Variety: grape.

Alcoholic 15% Alc/Vol.

Graduation:

Production Vermouth Reserva  
process: made of our Oloroso  
wine in maceration  
with a selection of  
herbs and spices.

Aging: Oxidative aging in  
American oak barrels  
by Solera and Criadera  
system in our  
hundred-years-old  
cellars during 5 years.

Tasting Intense in aromas and  
notes: well balanced in  
palate thanks to the  
Oloroso wine used for  
its elaboration and the  
long period of time in  
contact with the oak  
barrel. It is a  
traditional aperitif,  
subtle and pleasant.  
To be served in a glass  
on the rocks or in  
combination with  
cocktails.

**90 pts Wine Enthusiast**

A Sherry base (oloroso and Pedro Ximenez) gives this sweet vermouth a rich head start. Scented like dried dates and orange peel, the palate is herbaceous at first sip, then channels dark honey, cardamom and clove-studded orange peel.