La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
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Vermouth La Madre
Josep Maria Castillo - 75 cl.



This is the one-man project of Josep Maria Castillo, a oenologist who has worked for several estates in Terra Alta. With this vermouth, he is back his roots.

Vinification
The botanicals included in this recipe (gentian, nutmeg, tansy, lavender, vanilla, thistle, liquorice, cardamom, cinnamon, star anise, lemongrass, centaurea, calamus) are dehydrated in amphoras for 24 hours, then they are left to macerate in wine for 30 days. The result is an essence called the mother of vermouth (la Madre del vermouth). It is then aged for 6 months in oak barrels so that all the components get together and the whole gains more complexity. Then some Grenache Blanc and Macabeu wine is added. The whole is left to macerate for 15 more days. Then the vermouth is ready to be bottled.

Storage potential
Once opened, best consumed within 2 years.

To serve
Chilled, with ice cubes and an orange zest.

Trial analysis
Nice herbal notes on the nose - especially gentian, cinnamon and vanilla. A delicate balance o,n the plate between spicy and mellow notes. The Grenache Blanc brings a very Mediterranean character to this amber-coloured vermouth, very true to its terroir of Terra Alta.

Assembly
Garnatxa blanca (60%), Macabeu (40%)

Region:
Catalunya

Wine estate:
Josep Maria Castillo

Description domain

A small project by Josep Maria Castillo, who, after making wine for the best wineries in Terra Alta, wanted to launch his own business.