

VERMUTS MIRÓ

TIMBAL VERMUT DE REUS EXTRA DRY



A wine base of Airén (La Mancha) and Macabeo (Penedes). Pale-straw hue. Mild clover-and-honey fragrance. Bracing, steely, crisp palate and a nice minerality that sets the mouth watering. This truly bone-dry vermouth has a distinctly Catalan character, and embodies many of the savory flavors found in the famed olives of the region. Try this food-friendly sip with a dish of olives.

Made with herbs sourced from the Pyrenees Mountains and citrus from the Mediterranean. Enjoy neat, with a splash of tonic, or in a classic 1:1 Martini. The olive-herb notes of Timbal Extra Dry come out beautifully when mixed and chilled. Add tonic and a slice of orange for a low-alcohol take on the classic Barcelona gin-tonic. Mix 1:1 Gin for a briny Martini—no orange bitters or olive juice required!

The roots of Vermut de Reus extend to 1858, when Reus was the center of the Catalan wine trade. The house of Emilio Miró, launched in 1957, is one of the few survivors of this age and today is the most prominent remaining producer of Vermut de Reus. Spanish *Vermut* has maintained its own customs throughout modern history, relying on local tradition rather than American cocktails for the recent revival of *hora de vermut*. Vermuts Miró has set the benchmark for its wormwood-forward style. All production is today overseen by the family patriarch Pere Miro.

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Tasting Note:

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Airén & Macabeo. Mild clover & honey aromas; bracing, steely, crisp palate & a mouthwatering minerality; bone-dry; embodies many of the savory flavors found in the famed olives of the region.

Shelf Talker:

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REUS EXTRA DRY



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