vermuts miró TIMBAL VERMUT DE REUS SWEET RED

From Arién and Macabeo grapes produced in Reus, just southwest of Barcelona. Mild aroma. Palate shows plenty of dark fruit up front, drying to a relatively tannic finish. Notes of cocoa, dried dates, dark honey, sarsaparilla and cardamom round out each sip. Founder Emilio Miro Salvat earned great admiration for this well-rounded and wormwoodforward 'Rojo' sweet red vermouth. Its easy style is ideal for the Catalan afternoon tradition of the *hora de vermut* (vermouth hour), enjoying a glass on the rocks with olives. Miro Rojo also marries beautifully with Rye or Bourbon, revealing notes of baking spices. 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:

VERMUTS MIRÓ TIMBAL VERMUT DE REUS SWEET RED

Arién & Macabeo. Mild aroma; flavors of dark fruit, drying to a tannic finish; notes of cocoa, dates, dark honey, sarsaparilla & cardamom; a well-rounded & wormwoodforward sweet red vermouth.

Shelf Talker:

