

DOS DÉUS

→ FARDATXO

Dos Déus Fardatxo Vermouth reflects a commitment to innovation and quality in the world of aperitifs. It is made from concentrated must of Muscat of Alexandria with partial fermentation, creating a base reminiscent of ice wines, over which natural botanicals are macerated while always preserving the wine's leading role.

Product details

- ▶ Crafted in the Priorat region using sweet Muscat of Alexandria wine.
- ◀ Luscious and concentrated, macerated with an exclusive formula of herbs and spices, highlighting bay leaf, thyme, and other Mediterranean botanicals.
- ▶ Fermented for 20–25 days in stainless steel tanks, preserving natural aromas and without added sugars.
- ◀ Fruity and powerful sweetness, with a pleasant palate that invites another sip.

Tasting notes

Nose: The primary fruity character of Muscat dominates, with its unmistakable aroma, accompanied by notes of quince, mango, and honey. These are wrapped in subtle hints of white flowers and herbal nuances from the botanicals, such as oregano and bay leaf.

Palate: Sweet, dense, and enjoyable, with refreshing acidity and a slight bitter finish that recalls its aperitif character. Aromas of tropical fruit, honey, dried apricots, and quince create a seductive and intoxicating mouthfeel, with a long finish and an exceptional bouquet. Ideal for innovative cocktails or enjoyed on its own, even as the perfect after-work drink.

Appearance: Very intense golden yellow colour, with slow movement in the glass due to its high density.

