

DOS DÉUS ORIGINS

→ MIXOLOGY EDITION

Dos Deus Mixology Edition Vermouth combines tradition and modernity, designed specifically for mixology. It is an enhanced version of our Red Reserva, distinguished by its high quality and versatility—ideal for bartenders and enthusiasts looking to innovate in their cocktails.

Product details

- 🔥 Crafted in our winery located in the Priorat region.
- 🔥 Made from a base of Macabeo, Xarel·lo, and Parellada using 100% natural botanicals.
- 🔥 Aged in Sherry and Priorat barrels for a period of 8 to 12 months.
- 🔥 Higher alcoholic strength of up to 16.5% vol., enhancing the volatility of herbal and spicy aromas.
- 🔥 Powerful structure that gives it character and makes it stand out in cocktails and mixed drinks.

Tasting notes

Nose: Nose: Intense and penetrating, with highly volatile aromas thanks to its higher alcohol content, allowing a broader aromatic range to unfold. A balanced interplay of herbs and spices with woody and tannic notes. The aromatic profile reveals hints of dried fruit, along with abundant nuances of vanilla and bitter orange peel, evoking a powerful, liqueur-like nose.

Palate: Very structured, with a rich, warm, and vibrant opening where herbs take centre stage over a balanced sweetness and acidity. It delivers a broad mouthfeel filled with pleasant sensations. Notable notes of cocoa, coffee, and clove appear alongside raisins, dates, and light toasted nuances reminiscent of nuts. The finish is long and persistent, maintaining its full structure in all types of mixes and cocktails.

