

DOS DÉUS ORIGINS

→ SMOKED RED VERMOUTH

Our Smoked Red Vermouth is harmonious and profound, with remarkable complexity derived from its ageing in wooden tonneaux and American oak barrels previously used for Bourbon and DIP. For this reason, it is associated with Hades, the God of the Underworld, linked to fire, darkness, and mystery.

Product details

- 🔥 Crafted in our winery located in the Priorat region.
- 🔥 Made from a blend of Macabeo, Xarel·lo, and Parellada, together with a maceration of natural botanicals.
- 🔥 Complex and unique, featuring an exclusive formula of herbs and spices, with Elderflower, Lemon Verbena, and Thyme standing out.
- 🔥 Aged in French oak tonneaux and second-use extra-charred American Bourbon oak barrels for a period of 6 months to 1 year.
- 🔥 Sweet notes balanced by medium acidity, with a smoky background and great character.

Tasting notes

Nose: Attractive and unique, constantly evolving in the glass with great aromatic complexity. Intense, with an excellent balance between floral notes, wood, and smoke. It reveals hints of quince, cinnamon, and orange peel, intertwined with memories of tobacco and coffee, while preserving its floral and herbal character. A distinctive vermouth with deep and captivating sensations.

Palate: Exceptionally complex and layered, with a gentle and caramelised opening where the natural freshness and acidity of the grapes remain beautifully balanced. Smooth and fruity, with smoky touches alongside notes of vanilla and caramel. Vibrant, indulgent, and spicy, with excellent persistence that makes it ideal both for sipping neat over ice and for cocktails or mixed drinks.

