

# VERMOUTH LUCENDO

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“Vermouth Lucendo” is the result of the wise mixture of a base sweet white wine and aromatic vegetal substances, together with traditional mistelas. A brand that became known more than 100 years ago, signed by our great-grandfather César Lucendo Asensi, author and creator of maceration techniques with wormwood (wonderful plant), gentian (delicate bitters), ginger (medicinal properties), cinnamon, clove, lily root, quinine and a hundred more herbs, which identify this vermouth.



**Origin:** Spain / Castilla-La Mancha.

**Alcohol:** 15 °

**Presentation:** 50 cl.

**Acidity:** 3 g/l

**Residual Sugar:** 130 g/l

**Fermentation:** Stainless-steel tank.

**Crianza:** Oak barrel.

**Serving:** Serve on ice with a slice or orange peel.

**Closure:** Natural Cork.

**Product:** Vermouth.

## PAIRING

Canned and Salting Food, Pickles.

## TASTING NOTE

Colour: mahogany red.

Nose: very aromatic, with notes of freshly cut wood, herbs and spices, bitter orange peel and mint flakes.

Mouth: delicate, with sweetly bitter persistence.