



Yzaguirre Blanco Reserva

Yzaguirre is the oldest vermouth house in Spain, officially established in 1884, and founded on artisanal roots. Yzaguirre has been making its products in accordance with the traditional methods and exclusive formulas that are the secret to their flavours and aromas, while at the same time innovating and updating the processes that underline the high quality of their products.

Using white wine made from Macabeo grapes grown in different regions in Catalonia, Yzaguirre uses only grapes that are hand picked. The grape juice is fermented in stainless steel tanks under temperature control, with the natural yeasts from the grape skins, and after fermentation the wine is clarified and filtered.

The secret recipe of aromatic herbs and plants are macerated for two months, and include:

- Coriander
- Rhubarb
- Clove
- Cinnamon
- Vanilla
- Thyme
- Elder Sage
- Lemon peel
- Orange peel
- Mille flowers
- Milk thistle
- Oregano

Once the final blend is ready, it is then aged for a year in large oak casks.

Tasting Note:

Light straw color, with notes of lilac, Meyer lemon, and lemongrass. Crisp and lively in the glass, with chamomile and candied grapefruit rounding the palate. Serve on the rocks with citrus peel or use as the base for an aperitif.

1 L bottle, 6 bottle cases, 18% alc./vol.

