

# Mata Vermouth Tinto

## THE FACTS

**COUNTRY:** Spain

**REGION:** Castilla y Leon

**APPELLATION:** Bierzo

**CEPAGE:** 90% Mencia, 10% Godello

**WINEMAKING:** The vinified wine macerates for approximately 18 months with various roots, flowers and savory herbs. Examples include Ceylon cinnamon, star anise, clove, saffron, bitter orange peel and sage. Once maceration is complete, the vermouth is filtered and slightly fortified. Wine spirits are added, along with a small amount of grape must, to create a rounder mouthfeel.

**ALCOHOL BY VOLUME:** 15.0%

**AGING:** Macerates for 18+ months with various ingredients

## THE STORY

Dating back to a family recipe from 1880, Mata Vermouths reflect the family heritage of generations of winemaking. Patrick Mata's ancestors have been producing this artisanal Spanish vermouth for well over a century, and developed the perfect recipe over time through trial and tribulation of over 40 blends. This one came out on top. Having sold the original winery in the 1970s in Malaga, Mata Vermouth is now made in the northern Spanish province of Bierzo. The vermouth is considered 'French Style' meaning, it is slightly drier and aged for more than 18 months with its spices. This process allows for better integration of flavor through gentle co-mingling of wines and herbs. In addition, the alcohol is more seamless and integrates into the flavors more elegantly.

## THE ADJECTIVES

**AROMAS / FLAVORS:** Cooked plum, cooked blueberries, peach, cinnamon, spice, herbs

**MOUTHFEEL:** Light & Sweet

## THE SELLING POINTS

Family recipe from 1880 and aged 18+ months with its spices

**SUSTAINABILITY:** Vegan

**PAIRINGS:** Perfect aperitif, tapas, toasted almonds, olives, cheeses

