

Primitivo Quiles Vermouth

THE FACTS

COUNTRY: Spain

REGION: Valencia

APPELLATION: Alicante

WINEMAKING: The base wine is macerated with fennel, sage, clove, and others to which alcohol and caramel (for color) are added.

ANNUAL PRODUCTION: 1000 liters

THE STORY

Señor Don Primitivo Quiles is one of the great figures of Spanish wine. His bodega in Monovar, established in 1780, is the oldest in Alicante, if not in all the comunidad Valenciana. They have been a family-owned winery for over 100 years and maintain one of the oldest soleras on the market, dating back to 1892. Their wines are highly valued treasures in wine cellars all over Europe and a source of pride for the winemaking industry in Alicante.

The Fondillon is 100% Monastrell harvested in late October or November then placed in a solera system that began in 1948. The Cono 4 is a joven style made in large cono foudres, and represents a great expression of the warm Alicante climate yet also very earthy and complex: it's also one of the best deals in our book!

THE ADJECTIVES

OVERALL: Fragrant & immensely enjoyable

AROMAS / FLAVORS: Lightly balsamic with fresh herbs & spice

MOUTHFEEL: Intense & balanced by acidity

THE SELLING POINTS

SUSTAINABILITY: Vegan, Sustainable In Practice

PAIRINGS: Sipped on its own or with cured meats & cheeses

