

Bodegas Yuste

Vermut Pedro I Old Recipe



WINERY: *Bodegas Yuste / Aurora*

COUNTRY: *Spain*

REGION: *Andalucía*

GRAPES: *Palomino & Pedro Ximénez*

SOIL: *albariza (chalk)*

AGING: *over 10 years*

WINEMAKER: *Bodegas F. Yuste*

ALCOHOL: *16%*

UPC CODE: *7 37686-31201 0*



THE WINE:

Bodegas Yuste is pleased to join the quality vermouth scene with a remarkable product resulting from a treasured 19th-century family recipe and an idea that vermouth from the Sherry region should be a refined, world-class apéritif.

41 botanicals such as Wormwood, Gentian, Sambuca, Coriander, Quinine and Centaurea highlight savory, bitter and floral elements. As all things Sanlúcar, refinement is the key, starting with dry Oloroso Sherry aged over ten years in the fresh breezes of the Atlantic.

The final blend is married for a minimum of six months in casks previously containing Manzanilla, further developing the vermouth's briney-bitter complexity. A few final drops of velvety Sanlúcar Pedro Ximénez perfectly round the corners.

THE WINERY:

Since 1991, Sanlúcar de Barrameda *almacenista* Francisco (Paco) Yuste has pursued the objective of producing Manzanilla up to its highest historic standards. Upon rescue and restoration of venerable, endangered *soleras* and bodegas in Sanlúcar's emblematic Barrio Alto and Barrio Bajo districts, classic Manzanillas and Sherries are produced.

