



# VERMOUTH BLANCO

## **VERMUT**

La Pivón is a Spanish vermouth crafted traditionally in Madrid with maceration of locally sourced herbs and botanicals in oak barrels, with oranges from Valencia. Flavors and aromatics are herbaceous, balanced and versatile.

## **PRODUCTION**

Fashioned by the only vermouth producer in Madrid, the base starts with a premium mixture of both Airen and Malvar wine grapes. The herbal portion of the vermouth starts with a "Mother" from a previous batch. Generally 30%-70% is retained from each batch for the next process in barrel. A proprietary mixture of local herbs and flavors are added so the blend can sit for a full day. The liquid is then filtered and bottled, allowing the whole process to take just a few days.

## **BOTANICALS**

Cardamom • Wormwood • Cinnamon • Clove • Orange Peel • Lemon Peel • Gentian

## TASTE

Soft yellow in color, aromas are bright and commanding with citrus, vanilla and subtle cinnamon. A light sweet entry, bears fruit to the mid palate with a delicate flavorful finish.

## INSPIRATION

The slang Spanish term *La Pivón*, translates to "a very attractive person". We chose this name to reference the beauty of flavors found in our Vermouth, as they are all consuming, captivating the senses.

#### PACKAGING

The curvy bottle silhouette along with the floral design elements compliment the femininity of the name. Honoring the classic architecture of Spain, the neck strip showcases a bold Spanish color and tile motifs, one that could be found roaming the streets of Madrid. The golden screen-printed crest proudly displays the origin and tradition of La Pivón.

SPEC

16% Alc By Vol • 750 Ml • \$29 SRP

BADGE

LAPIVONVERMOUTH.COM

