



VARA

VERMUT SECO

375ML (16.5% ABV)

Also available in 750ML

TASTING

On the nose a dry lemon peel citrus quality up front with a subtle sweetness in the aromas. On the palate this dry vermouth shows subtle notes of citrus, chamomile tea and herbal qualities with a surprisingly spicy finish.

SERVING SUGGESTIONS

A wonderful solo aperitif enjoyed on the rocks or as a natural supporting character for your favorite cocktail. We like a **Sweet & Seco**. Half Vara Vermut Seco and half Vara Vermut Dulce on the rocks with a slice of orange peel. A must for “La Hora del Vermut”.

The word Vermouth derived from the German word of one of its key original ingredients “Wermüt” for wormwood then “Wermüt” and eventually becoming Vermouth.

The use of botanicals in fermented alcoholic beverages date to ancient times as a medicinal liquor, however the modern era of Vermouth begins at the end of the 18th century in Italy with a sweet version and the beginning of the 19th century in France with a lighter dry version. While both lay claim to the origin of Vermouth, most producers now make both styles.

Vara Vermut Seco and Vermut Dulce takes inspiration from the Vermuths of Spain where vermouth became a cultural national staple soon after its discovery in the late 18th century. “La Hora del Vermut” meaning “the Vermouth Hour” is a designated time to drink vermouth, however even more so, it is a cultural way of life and a treasured tradition of the Spanish.

Sharing a vermouth with some tapas and a friend is a wonderful way to pass time, contemplate ideas, or to prepare for more serious consumption.

Vara Vermut is a fortified aperitif wine that is created with a proprietary blend of herbs and spices and fortified with brandy to an ABV of 16.5%. We use Chamomile, Coriander, Cardamom, Clove, Angelica Root, Gentile Root, Grand Wormwood, Sage and Orange Peel to create our Vermut.

