

Paso-Vermú Red Vermouth, 15% vol - 75cl

Product Images



Description

A great, naturally, produced Vermouth, not as sweet as some, it is delicious sipped on its own over ice. Smooth and complex the recipe is a secret but uses orange peel wormwood and rosemary amongst others.

Additional Information

Type	More
ABV	15.0%
Bottle Size	75 cl
Country	Spain
Region	Apéritifs & Cocktail Shelf
Area	Vermouths
Style	Medium-sweet
Press Reviews	<p>Red-tinged deep brown in colour, this is highly aromatic, with notes of tar, medicine, mint, sweet cherries and herbs. In the mouth it is warm, sweet, complex and spicy with nice richness and harmony.</p> <p>Jamie Goode, www.wineanorak.com, 24th November 2018 Paso-Vermú is delicious: spicy, herby, floral, bitter, sweet, smooth and beautifully balanced. But more than that it's the kind of heart-warming story we all need in February. It's the creation of a Shropshire couple, Tom Holt and Emma Williams-Holt, who met when they were working in Tanners' wine cellars in Shrewsbury back in 2006. After Tom graduated in viticulture and oenology from Plumpton College (encouraged to get there by Tanners), they set off to make wine in various parts of the world, including New Zealand, before finally deciding on the Somontano region in north east Spain for their own wine venture, Paso-Primero (first steps). Their first vintage was 2014, a red wine, in 2015 they added a white and now Paso-Vermú is making its debut.</p> <p>Joanna Simon, www.joannasimon.com, 15th February 2018 This week I'm going a bit more further afield with the delicious Paso-Vermu from Spain. It's made by an English couple in Somontano who also produce some very well-regarded wine and being sold by Tanner's at a very reasonable £15.95. It's much gentler and more wine-like, you can really taste the wine base, than say Martini Rosso with just a touch of bitterness at the end. It was rather overpowered by the Campari and gin in a negroni but made an excellent Gin and It (equal parts gin and Italian vermouth with ice and orange.) The best way to drink it, however, is like Andie MacDowell in Groundhog Day, "on the rocks with a twist" and don't care for a moment what the grumpy Bill Murrays of the world might think of it.</p> <p>Henry Jeffries, World of Booze blog, 15th February 2018</p>