



**TOP
SELECTION**
WINES & SPIRITS

CASA MARIOL

VERMUT NEGRE

NV

Grape Varietals

100% Macabeu

ABV

15%

Vinification

Macabeu wine is fermented at a low temperature in stainless steel tanks, then darkened with unripe walnuts and macerated with local herbs and spices. It is then aged in the traditional solera system for a maximum of six months in wood prior to bottling.

History

The Mariol family has been in the wine business for over 100 years operating out of La Batea, a medieval town in the heart of Terra Alta region of Catalunya. In 1945, the family's patriarch, José María Vaquer Bes, began selling wines in Rues in Barcelona from his car.

The Casa Mariol brand known to the public today was created by descendants Marta, Josep Maria and Miguel Angel in 2007. Their unique, innovative, eye-catching packaging has attracted much attention as have the wines. Under the watchful eye of Miguel Angel Vaquer, the house aims and succeeds in creating quality wines and vermouths at a fantastic value.

Tasting Notes

Mahogany colour with a bouquet of herbal aromas, particularly thyme and rosemary with hints of spices. Refreshing and smooth on the palate with balanced acidity. Long, lingering finish with notes of caramel.

