

Vermouth La Madre Josep Maria Castillo - 75 cl.



This is the one-man project of Josep Maria Castillo, a oenologist who has worked for several estates in Terra Alta. With this vermouth, he is back his roots.



Vinification

The botanicals included in this recipe (gentian, nutmeg, tansy, lavender, vanilla, thistle, liquorice, cardamom, cinnamon, star anise, lemongrass, centaurea, calamus) are dehydrated in amphoras for 24 hours, then they are left to macerate in wine for 30 days. The result is an essence called the mother of vermouth (la Madre del vermouth). It is then aged for 6 months in oak barrels so that all the components get together and the whole gains more complexity. Then some Grenache Blanc and Macabeu wine is added. The whole is left to macerate for 15 more days. Then the vermouth is ready to be bottled.



To serve

Chilled, with ice cubes and an orange zest.



Assembly

Garnatxa blanca (60%),
Macabeu (40%)



Region:

Catalunya



Wine estate:

Josep Maria Castillo



Trial analysis

Nice herbal notes on the nose - especially gentian, cinnamon and vanilla. A delicate balance on the plate between spicy and mellow notes. The Grenache Blanc brings a very Mediterranean character to this amber-coloured vermouth, very true to its terroir of Terra Alta.

Description domain

A small project by Josep Maria Castillo, who, after making wine for the best wineries in Terra Alta, wanted to launch his own business.