

·VERMOUTH· LUCENDO

90
GUÍAPEÑÍN
PUNTOS



“Vermouth Lucendo” is the result of the wise mixture of a base sweet white wine and aromatic vegetal substances, together with traditional mistelas.

A brand that became known more than 100 years ago, signed by our great-grandfather César Lucendo Asensi, author and creator of maceration techniques with wormwood (wonderful plant), gentian (delicate bitters), ginger (medicinal properties), cinnamon, clove, lily root, quinine and a hundred more herbs, which identify this vermouth.

Origin: Spain / Castilla-La Mancha.

Alcohol: 15 °

Presentation: 1 l.

Acidity: 3 g/l

Residual Sugar: 130 g/l

Fermentation: Stainless-steel tank.

Crianza: Oak barrel.

Serving: Serve on ice with a slice or orange peel.

Closure: Natural Cork.

Product: Vermouth.

PAIRING

Canned and Salting Food, Pickles.

TASTING NOTE

Colour: mahogany red.

Nose: very aromatic, with notes of freshly cut wood, herbs and spices, bitter orange peel and mint flakes.

Mouth: delicate, with sweetly bitter persistence.

PEÑÍN GUIDE 100-POINT SCALE: 90


Lucendo
SELECCIÓN

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