



MEDITERRANEAN PREMIUM

MISTELA D.O.P Vinos de Alicante

FRENCH OAK INFUSION

VARIETY

This noble liqueur wine has been made from the MUSCAT OF ALEXANDRIA variety and is characterized by fruity and raisin aromas and flavors, accompanied by complex notes of toasted wood released by the infusion closures. A unique drink of great international prestige, which is produced in the renowned Alicante area of Teulada (Alicante – Spain)

ALCOHOL

15 % Vol.

ORGANOLEPTIC QUALITIES

Jarabe de Palo is a muscat liqueur wine made from the "The Muscat of Alexandria" grape variety, from DOP Teulada Alicante. It is characterized by presenting a goodbody, consistency and intensity, and its secret is the influence of the sea breeze from the Mediterranean Sea, a short distance from the vineyards from which the grapes harvested to make this unique drink in the world.

Visual Phase

Clean and bright in appearance, it has a golden bronze color that makes it very attractive to the eye.

Olfactory Phase

On the nose it shows a high aromatic intensity, with fine and clean aromas of honey and muscat grape in an optimal state of maturation, on a background of white flower and with a perfect integration of the spicy tones that French oak contributes, and that provide to the whole complexity and roundness.









MISTELA D.O.P Vinos de Alicante



Taste Phase

It has a sweet, fruity and fresh mid palate. The notes of honey, fresh muscat grape and sweet spices and dried fruits from the toasting of the wood appear again. Very unctuousand with correct acidity, it exhibits a very pleasant and balanced palate, and a long and intense aftertaste.

Pairing

Perfect to take with sweet desserts, chocolates, nuts, fatty cheeses or simply with an orange peel. Serve at $8 - 10 \, ^{\circ}\text{C}$ in a wide glass.

OAK MASTER ® Innovative Closure

Global innovation of the Marina Alta

Jarabe de Palo ® wine liqueurs are the first in Spain to incorporate the oak infusion into the bottle. Oak Master ® closures enhance the organoleptic qualities of our exceptional products.

Reverse Engineering

Qualities that vary according to the botanical source of the wood, its origin, weight and the intensity of the toasting applied.

The sensory properties of wines and spirits improves by the release of moderate amounts of compounds involved in the senses of smell, taste.

Sustainable Disruption

Oak Master [®] closures are mainly characterized by their antioxidant properties, thanks to their ellagitann in content and they provide an improvement in the structure of the wine by increasing the sensation of volume in the mouth, adding sweetness (thanks to the polysaccharides of the oak) and helping to preserve the varietal characteristics of the primary notes, providing the complexities of Roble Oak.

Our sole supplier, Toneleria Gangutia, is accredited under the PEFC certificate (Certificate of Conformity for Chain of Custody of Forest Products).

VOLUME	UNIT PER BOX	WEIGHT PER BOX	BOXES IN 80x120 PALLET	BOXES IN 100x120 PALLET	TRUCK		CONTAINER 20		CONTAINER 40	
					EURO PALLET	WEIGHT	BOXES	WEIGHT	BOXES	WEIGHT
750 ml	6	9,55 kg	125	150	23	23.028 kg	2260	21.583 kg	3000	28.650 kg





MEDITERRANEAN PREMIUM

WHITE VERMOUTH

AMERICAN OAK INFUSION

VARIETY

Wine macerated with carefully selected herbs using an ancient recipe inherited from medieval times and improved to this day to offer this UNIQUE VERMUT. This Vermouth exhibits toasted aromas and flavors with vanilla notes provided by the American oak infusion stoppers, achieving a perfect balance with a background of grapes and raisins from the most recognized muscat vineyard area in the world, Teulada (Alicante – Spain)

ALCOHOL

15 % Vol.

ORGANOLEPTIC OUALITIES

High quality Mediterranean wine obtained from the Muscat of Alexandria grape variety, macerated with a careful selection of herbs whose recipe comes from the Middle Ages, and infused with an American oak closurer. After a careful production process we obtain this vermouth that stands out for its unique aroma and complexity that give it a particular elegance.

Visual Phase

Straw yellow color and bright appearance.

Olfactory Phase

It has an intense and very fresh aroma of the muscat grape with which this vermouth is made and of botanical extracts such as wormwood, gentian or elderberry.

The integration with the toasted and coconut notes of the American oak wood of the closure applied and the anise-balsamic background present is perfectly balanced.









WHITE VERMOUTH



Taste Phase

In the mouth it is sweet and very fresh, with persistence of aromatic plants, anise, muscat grape, some citrus notes and sweet toasted notes of American oak.

Medium aftertaste and subtle bitterness, it is very pleasant to drink.

Pairing

Perfect to take with shellfish, canned seafood, anchovies, asparagus, appetizers and snacks. Serve cold with ice in a wide glass. Optional with an orange peel or a peel and a few drops of natural lemon.

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GRAPE VARIETY

MUSCAT OF

ALEXANDRIA

15 % Vol.

MEDITERRANEAN PREMIUM RED VERMOUTH

FRENCH OAK INFUSION

VARIETY

Wine macerated with carefully selected herbs using an ancient recipe inherited from medieval times and improved to this day to offer this UNIQUE VERMUT. This Vermouth exhibits toasted aromas and flavors with spicy notes provided by the French oak infusion stoppers, achieving a perfect balance with a background of grapes and raisins from the most recognized muscat vineyard area in the world, Teulada (Alicante – Spain)

ALCOHOL

15 % Vol.

ORGANOLEPTIC OUALITIES

High quality Mediterranean wine obtained from the Muscat of Alexandria grape variety, macerated with a careful selection of herbs whose recipe comes from the Middle Ages, and infused with a French oak closure.

After a careful production process we obtain this vermouth that stands out for its unique aroma and complexity that give it a particular elegance.

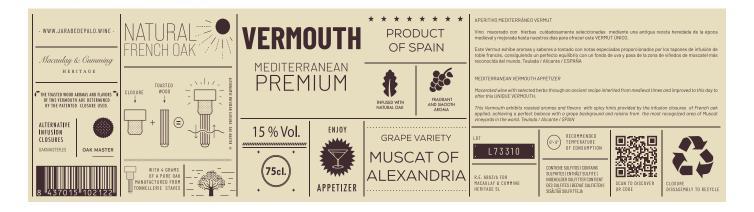
Visual Phase

Mahogany color with some reddish reflections.

Olfactory Phase

It has an intense and very fresh aroma of the muscat grape with which this vermouth is made and of botanical extracts such as absinthe, gentian, cinnamon or chalk dittany.

The integration with the French oak wood notes of the infusion closure and the balsamic background present is total.







VERMOUTH ROJO



Taste Phase

The passage through the mouth is sweet and fresh, with persistence of aromatic plants, spices and toasted wood notes, and ending with subtly bitter notes, all resulting in a perfectly balanced and unique set.

Pairing

Perfect to take with all kinds of appetizers such as preserves, salted fish or toasted nuts. Serve cold with ice in a wide glass. Optional with an orange peel or a peel and a few drops of natural lemon.

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