

JARABE DE PALO



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 theMediterranean 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 attractiveto 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 thatprovide to the whole complexity and roundness.



<p>WWW.JARABEPALO.WINE</p> <p>Macaulay & Cumming HERITAGE</p> <p>THE TOASTED WOOD AROMAS AND FLAVORS OF THIS MISTELA ARE DETERMINED BY THE PATENTED INFUSION CLOSURES.</p> <p>ALTERNATIVE INFUSION CLOSURES OAKMASTERES</p> <p>OAK MASTER</p> <p>WITH 4 GRAMS OF A PURE WOOD MANUFACTURED FROM TONNELLERIE STAVES</p> <p>8 437015 102115</p>	<p>NATURAL FRENCH WOOD</p> <p>CLOSURE + TOASTED WOOD =</p> <p>© BOTTLED AND CURED IN A NATURAL WOOD</p> <p>WITH 4 GRAMS OF A PURE WOOD MANUFACTURED FROM TONNELLERIE STAVES</p>	<p>MISTELA</p> <p>MEDITERRANEAN PREMIUM</p> <p>PRODUCT OF SPAIN</p> <p>INFUSED WITH NATURAL WOOD</p> <p>FRAGRANT AND SMOOTH AROMA</p> <p>15 % Vol.</p> <p>75cl.</p> <p>ENJOY APPETIZER</p> <p>GRAPE VARIETY MUSCAT OF ALEXANDRIA</p>	<p>MISTELA. Este noble vino de licor ha sido elaborado a partir de la variedad moscatel de Alejandria y se caracteriza por unos aromas y sabores afrutados y de pasas, acompañados de complejas notas de madera tostada liberadas por los tapones de infusión. Una bebida única de gran prestigio internacional, que se produce en la reconocida zona alicantina de Teulada.</p> <p>MISTELA. This noble liquor wine has been made from the Muscat variety of Alexandria and is characterized by fruity aromas and raisins, accompanied by complex notes of toasted wood released by the infusion closures applied.</p> <p>A unique drink of great international prestige that is produced in the renowned Alicante area of Teulada.</p> <p>CONTIENE SULFITOS (CONTAINS SULPHITES) / ENTHÄLT SULFITE / INDEHÖLDER SULFITER / CONTIENE I SOGLIATI SULFITELLA</p> <p>RECOMMENDED TEMPERATURE OF CONSUMPTION</p> <p>SCAN TO DISCOVER OR CODE</p> <p>CLOSURE DISASSEMBLY TO RECYCLE</p> <p>LOT L73311</p> <p>R.E. 6908/A FOR MACAULAY & CUMMING HERITAGE SL</p> <p>vinos alicante DENOMINACIÓN DE ORIGEN</p> <p>www.vinosalicantedop.org</p>
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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 unctuous and 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 °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 ellagitannin 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 QUALITIES

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 closer. 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.



<p>WWW.JARABEPALO.WINE</p> <p>Macaulay & Cumming HERITAGE</p> <p>THE TOASTED WOOD AROMAS AND FLAVORS OF THIS VERMOUTH ARE DETERMINED BY THE PATENTED CLOSURE USED.</p> <p>ALTERNATIVE INFUSION CLOSURES OAKMASTERES</p> <p>WITH 4 GRAMS OF A PURE OAK MANUFACTURED FROM TONNELLERIE STAVES</p> <p>8 437015 102139</p>	<p>NATURAL AMERICAN OAK</p> <p>CLOSURE + TOASTED WOOD =</p> <p>INFUSION</p>	<p>★★★★★★★★</p> <p>VERMOUTH</p> <p>MEDITERRANEAN PREMIUM</p> <p>PRODUCT OF SPAIN</p> <p>INFUSED WITH NATURAL OAK</p> <p>FRAGRANT AND SMOOTH AROMA</p> <p>15 % Vol.</p> <p>75cl.</p> <p>ENJOY</p> <p>APPETIZER</p> <p>GRAPE VARIETY</p> <p>MUSCAT OF ALEXANDRIA</p>	<p>APERITIVO MEDITERRANEO VERMUT</p> <p>Vino macerado con hierbas cuidadosamente seleccionadas mediante una antigua receta heredada de la época medieval y mejorada hasta nuestros días para ofrecer este VERMUT ÚNICO.</p> <p>Este Vermut exhibe aromas y sabores a tostado con notas avainilladas proporcionados por los tapones de infusión de roble americano, consiguiendo un perfecto equilibrio con un fondo de uva y pasa de la zona de viñedos de muscatel más reconocida del mundo, Teulada / Alicante / ESPAÑA</p> <p>MEDITERRANEAN VERMOUTH APPETIZER</p> <p>Macerated wine with selected herbs through an ancient recipe inherited from medieval times and improved to this day to offer this UNIQUE VERMOUTH.</p> <p>This Vermouth exhibits toasted aromas and flavors with vanilla hints provided by the infusion closures of American oak applied, achieving a perfect balance with a grape background and raisins from the most recognized area of Muscat vineyards in the world, Teulada / Alicante / SPAIN</p> <p>LOT: L73309</p> <p>RECOMMENDED TEMPERATURE OF CONSUMPTION: 6-8°C</p> <p>CONTIENE SULFITOS (CONTAINS SULPHITES) / ENTHÄLT SULFITE / INDEHOLDER SULFITTER / CONTIENT DES SULFITES / BEVINT SULFITET / SÖLTÄT SULFITTEJÄ</p> <p>R.E. 6802/A FOR MACAULAY & CUMMING HERITAGE SL</p> <p>SCAN TO DISCOVER OR CODE</p> <p>CLOSURE DISASSEMBLY TO RECYCLE</p>
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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.

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 ellagitannin 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.

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					EURO PALLET	WEIGHT	BOXES	WEIGHT	BOXES	WEIGHT
750 ml	6 ud	9,55 kg	125	150	23	23.028 kg	2260	21.583 kg	3000	28.650 kg

JARABE DE PALO



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 QUALITIES

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 infusión closure and the balsamic background present is total.



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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.

OAK MASTER® Innovative Closure

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Sustainable Disruption

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					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