



## Reviews & Accolades

### VERMUT ROJO

#### WINEORBIT.CO.NZ

Sam Kim, March 2018

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5 Stars & 96 Points

A red Sherry Vermouth offering gorgeous aromas of toffee, malt, cake spice, dried fruit, roasted nut and a mix of fabulous botanicals. The palate delivers outstanding concentration and plush mouthfeel, wonderfully enhanced by attractive sweetness and refreshing acidity, finishing super long and seamless. Extraordinarily complex and utterly delicious.

#### RAYMONDCHANWINERREVIEWS.CO.NZ

Raymond Chan, March 2018

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4 Stars & 18.0 / 20 Points

Deep mahogany colour a little lighter on the rim with some tawny hues. The nose is soft and rich with moderately intense aromas of raisins, sultanas and plums, very harmoniously integrated with gentle nuances of orange peel, coffee, herbs and spices. This is gentle and refined in expression. Medium in sweetness and medium-full bodied, this has a smooth and softly packed base of raisins, sultanas, figs and prunes infused with notes of spice, herbs and coffee. A little bitterness balances the sweet flavours and richness, and the palate flows smoothly along a light-textured line and mellow acidity. The wine carries to a softly rich finish. This is a gently rich red Vermouth with harmonious raisin, prune and plum flavours melded with coffee, herbs and spices on a smooth palate. Serve with rich soups and after dinner. A blend of Amontillado and PX sherry, infused with wormwood, coriander, angelica, sage, orange peel and gentian, fermented and fortified to 15.0% alc.

#### WINE ENTHUSIAST

Kara Newman, November 2016

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92 Points, Best of the Year List 2016

An interesting newcomer to the U.S. market, the base of this vermouth is rich, nutty Sherry—80% amontillado and 20% Pedro Ximenez, to be precise. It has a coffee-brown hue and a bright dried-herb scent. The palate wows with sticky toffee, dried apricot, orange peel and cocoa. Ideal for adding complexity to drinks featuring dark spirits.

#### TASTINGPANELMAG.COM

Anthony Dias Blue, June 2017

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91 Points

Caramel color; intense spice nose; smooth, juicy and crisp with notes of orange, coriander and gentian.

## PUNCHDRINK.COM

Luke Sykora, May 2017

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While guided by historical recipes, Lustau's vermouth is a modern creation, the result of a year of trial and error undertaken by Fernando Pérez, the master distiller for Lustau's parent company, and Lustau cellar master Sergio Martinez. They settled on a base of amontillado and PX sherries, individually aged for almost ten years, then macerated with ten botanicals, including cinnamon, ginger, orange peel, gentian, sage and nutmeg. The result is more herbal and bramble-y than the La Copa, with an amaro-like gentian bitterness that makes it a bracing aperitif, best served on ice.

## IMBIBEMAGAZINE.COM

March 2017

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Drink of the Week

This Spanish offering from the House of Lustau is a welcome addition to the vermouth category.

Made with a base of two kinds of sherry—lush, sweet Pedro Ximenez and nutty, dry

Amontillado—it's light and sweet with a subdued botanical profile and flavors of dried fruit, orange peel and herbs. The sherry influence is obvious from start to finish, and it's a solid option for sipping solo or mixing in cocktails.

## SHERRYNOTES.COM

December 2015

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Nose: quite seductive, starting on citrus notes. The orange peel and coriander seeds are in the foreground. A fragrant whiff of old roses. Then darker notes, like mature red fruits. Cinnamon as well. Very round, it's only after some time that you get hints of gentian or absinth.

Mouth: very velvety again, with a great balance. Definitely on the sweet side – the bitterness of the Cinchona bark is rather delicate here. Citrus peel again, hints of plums and red grape juice. Smooth finish, bittersweet with a touch of toasted oak.