

# Timbal Vermut de Reus Extra Dry

Tarragona, SPAIN



This vermouth has a distinctly Catalan character, and embodies many of the savory flavors found in the famed olives of the region. Truly dry—with no added sugar—it is made with herbs sourced from the Pyrenees mountains and citrus of the Mediterranean. Its wine base of Airén (La Mancha) and Macabeo (Penedes) adds a nice minerality. Enjoy neat, with a splash of tonic, or in a 1:1 Martini. The town of Reus (near Tarragona in Catalonia) is the historic epicenter for vermouth production in Spain, where for over a century the producer Miró has set the benchmark for its wormwood-forward style. All production is today overseen by the family patriarch Pere Miró.



APERITIF

WINE

Spain

17% Alc/Vol

187 ml | 8413884101473  
750 ml | 8413884101193  
5 Liter | 8413884101831

24 x 187 | 18413884101470  
12 x 750 | 28413884101446  
5 Liter x 4 | 38413884101832

## Highlights:

- ✦ Made with botanicals familiar from olives
- ✦ Exceptional in the classic Martini
- ✦ Truly dry — no added sugar
- ✦ Consumer- and trade-friendly formats: 187ml, 750ml, and 5L box
- ✦ Producer is from historic center of vermouth production in Spain

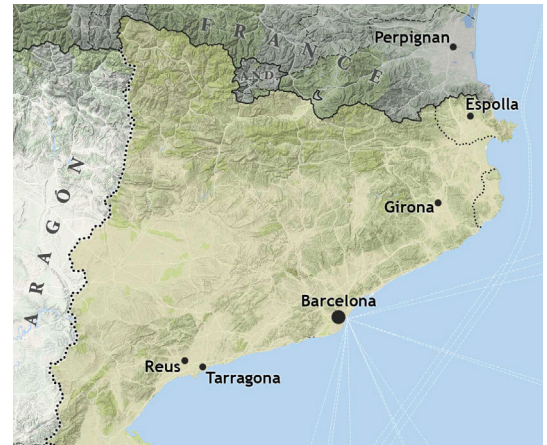


The olive-herb notes of Timbal Extra Dry come out beautifully when mixed and chilled. Add tonic and a slice of orange for a low-alcohol take on the classic Barcelona gin-tonic. Mix 1:1 with Hayman's London Dry Gin for a briny Martini—no orange bitters or olive juice required! Combine with Bonal for an intensely mineral, mouth-filling aperitif.

The roots of Vermut de Reus extend to 1858, when Reus was the center of the Catalan wine trade.

Producers from Penedes, Priorat and Terra Alta

would bring their wines and brandies to Reus to sell, and by 1900 the expression “Paris, London and Reus” denoted the epicenters of the contemporary wine trade. Reus became a center of vermouth production to rival that of Torino and Chambéry, and prior to the outset of the Spanish Civil War, there were some 30 firms producing vermouth in Reus alone. The house of Emilio Miró is one of the few survivors of this age and today is the most prominent remaining producer of Vermut de Reus. The tradition of La Hora del Vermut (Vermouth Hour) is once again a late afternoon fixture throughout Spain, especially in Catalunya, and the sweet red (rojo) variety is found in nearly every café and vermuteria—on ice, with olives and an orange slice (spritz optional). Meanwhile, bartenders are discovering that the subdued sweetness of Timbal Vermouth shines in classic cocktail proportions as tastes run toward drier yet no less flavorful formulations.



BA to Barcelona

### 1PM and Tonic

Build in a double rocks glass or goblet:

3 oz Timbal Vermut de Reus Extra Dry  
3 oz tonic water

Garnish with orange slice (float on top).

### Bone Dry Martini

Stir with ice:

1.5 oz Hayman's London Dry Gin  
1.5 oz Timbal Vermut de Reus Extra Dry

Strain into a coupe.  
Garnish with lemon peel.

### Pickled Peach Cooler

Build in a goblet filled with ice:

2.5 oz Timbal Vermut de Reus Extra Dry  
0.5 oz Rothman & Winter Orchard Peach liqueur  
3 oz club soda

Garnish with lemon peel.

### BA to Barcelona

Prepare a double rocks glass or goblet. Fill with ice.

Build:

2.5 oz Timbal Vermut de Reus Extra Dry  
0.75 oz Hayman's Sloe Gin  
3 oz tonic water

Garnish with lemon slice (float on top).