

Timbal Vermut de Reus Sweet Red

Tarragona, SPAIN



This well rounded and wormwood-forward sweet red vermouth has earned great admiration. Its easy style is ideal for the Catalan tradition of the 'vermouth hour', enjoying a glass on the rocks with olives. Timbal Sweet Red also marries beautifully with rye or bourbon, revealing notes of baking spices. The town of Reus (near to 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

15% Alc/Vol

187 ml | 8413884101459
750 ml | 8413884101428
5 Liter | 8413884101862

24 x 187 | 18413884101456
12 x 750 | 28413884101422
5 Liter x 4 | 38413884101863

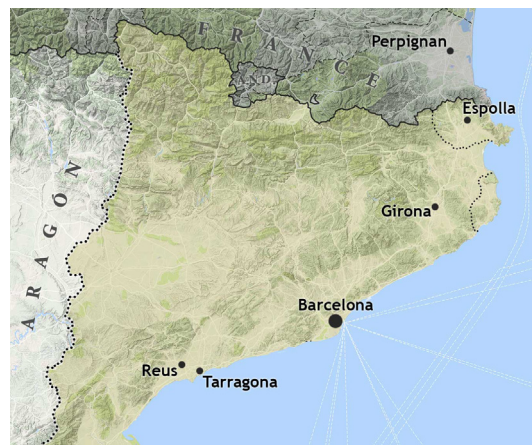
Highlights:

- ✦ Easy-drinking, wormwood-forward style of vermouth
- ✦ Traditionally served on ice with orange slice and olives
- ✦ Shines in classic cocktail proportions
- ✦ Shows baking-spice notes when mixed with bourbon or rye
- ✦ Consumer- and trade-friendly formats: 187ml, 750ml, and 5L box
- ✦ Producer is from historic center of vermouth production in Spain



For the Catalan tradition of the 'hora del vermut', Timbal Sweet Red is served over ice with two olives and an orange slice in the glass, and usually accompanied by bowls of olives and potato chips. That's right: a wine traditionally served with potato chips! Add tonic and lemon peel for a spicier take. With whiskey, Timbal's spice notes are very welcome, and this vermouth adds weight and texture without the distraction of vanilla. Pair with high-toned whiskeys, such as Wild Turkey.

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.



Hora del Vermut (Vermouth Hour)

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Build in a double rocks glass filled with ice:

4 oz Timbal Vermut de Reus Sweet Red
Garnish with orange slice and 2 olives.

As in Catalonia, pair with olives and potato chips!

The Long Hello

Build in a highball glass filled with ice:

3 oz Timbal Vermut de Reus Sweet Red
3 oz Fever Tree Ginger Ale or Fever Tree Ginger Beer
1 dash Angostura Bitters

Garnish with an orange peel.

Suppressor Nº1766

Build in a collins glass filled with ice:

1.5 oz Timbal Vermut de Reus Sweet Red
0.75 oz amontillado sherry
0.75 oz St. George NOLA coffee liqueur
2 dashes Regan's orange bitters

Top with tonic water and stir.
Garnish with lemon peel.

Timbal Manhattan

Stir with ice:

1.5 oz straight rye whiskey (high proof)
1.5 oz Timbal Vermut de Reus Sweet Red
1 dash orange bitters

Strain into coupe or double rocks glass.
Garnish with orange peel.