

15%  
Alcohol by  
volume

75cl

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# EL PALIQUE

## DE JEREZ



### PRODUCTION METHOD

El Palique vermouths are made with exceptional wines, macerated in citrus and botanicals with different combinations to achieve aromas and flavours that recall the essence of their origin: the cities of Jerez and Madrid, with their streets and squares... a journey to another era.



### ORGANOLEPTIC CHARACTERISTICS

Mahogany colour with amber rim, clean and bright. In El Palique de Jerez we find 15-years old Oloroso wines and aromas of dried fruits, wood, toasted... The sugar comes from the hand of a 5 years old Pedro Ximénez, where we find aromas of sultanas, prunes, toffee...

Incense, orange peel and orange blossom, spicy clove, cinnamon, and the freshness of the aromas of the botanicals: wormwood, cretaceous dictamo, angelica... and, of course, the old wines.

Structure, longevity and bitter-elegant on the palate. Elegant, moderate sweetness. We also find the glyceric volume and unctuous volume of fortified wines.

Chill so as not to add ice. Serve with a small slice of apple, a grapefruit slice and even mint leaves. It can also be served with ice and olives.

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