

15%
Alcohol by
volume

75cl

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EL PALIQUE

DE LOS MADRILES



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

It has a ruby red colour, clean and bright where the wine stands out. It is made with dense wines, where combinations of selected botanicals are perfectly integrated. Very pleasant to drink, it makes us travel to Madrid in past centuries.

The sweet aroma of vanilla, cinnamon, fruity nuances and the background of Mediterranean herbs reveal the secrets of the most traditional Madrid. We listen to a soft, sweet, pleasant and fresh voice, while we smell wafers, biscuits and madrones.

In the mouth, smooth and sweet, with balanced and pleasant sensations: sweetness and bitterness.

Chill beforehand so as not to add ice. Serve with a chocolate or Mikado bar or even with strawberry slices. Can also be served on the rocks.

AWARDS



91 POINTS
Guía Peñín
2023

SEVILLE · MADRID · MEXICO CITY

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