



FAMILIA CROTTA
DESDE 1933

Vermouth Rosso

Crotta

930ml



Varieties

Muscat and Pedro Ximenez

Vineyards

Region: Central Valley. Mendoza. Argentina

Soil characteristics: Clay loam

Harvest: Manual. At the beginning of April

Elaboration

Method: It is made with unfermented grape juice. Alcohol is added at a maximum limit of 18° GL. Parked in barrels

French Oak macerated with select herbs.

Tasting Notes

Spicy, exquisite combination of fruity notes.

Natural herbs give it great body.

Balanced and smooth, making it very easy to enjoy.

Technical Data

Alcohol: 15.10 % volume

pH: 3.6

Total acidity: 3.10g/l

Sugar: 204,4 g/l