

## Casa Mariol Vermut Negre

### COUNTRY

Spain

### REGION

Terra Alta

### GRAPE

100% Macabeu

### VINTAGE

NV

### ABOUT THE DOMAINE

The Mariol family has been in the wine business for over 100 years operating out of La Batea, a medieval town in the heart of Terra Alta region of Catalunya. In 1945, the family's patriarch, José María Vaquer Bes, began selling wines in Rues in Barcelona from his car. The Casa Mariol brand known to the public today was created by descendants Marta, Josep Maria and Miguel Angel in 2007. Their unique, innovative, eye-catching packaging has attracted much attention as have the wines. Under the watchful eye of Miguel Angel Vaquer, the house aims and succeeds in creating quality wines and vermouths at a fantastic value.

### WINEMAKING

Macabeu wine is fermented at a low temperature in stainless steel tanks, then darkened with unripe walnuts and macerated with local herbs and spices. It is then aged in the traditional solera system for a maximum of six months in wood prior to bottling.

### TASTING NOTES

Mahogany colour with a bouquet of herbal aromas, particularly thyme and rosemary with hints of spices. Refreshing and smooth on the palate with balanced acidity. Long, lingering finish with notes of caramel.



### TECHNICAL NOTES

**Alcohol by volume**  
15%

**Vegan**