

The background features several vertical teal stripes of varying widths, all with a serrated, sawtooth-like edge. These stripes are arranged symmetrically around the central text.

VERMUT

de CASA EVA



Vermut de Casa Eva

The vermouth tradition is a deep-rooted social custom in Spain, Italy and other Mediterranean countries. It consists of getting together with friends or family for a vermouth - a wine-based drink macerated with herbs - accompanied by aperitifs before lunch, especially on weekends. It's just the Mediterranean lifestyle we like at Casa Eva!

Nowadays, the vermouth tradition has made a strong comeback thanks to the revaluation of artisanal drinks and aperitif culture, becoming a highly appreciated gastronomic experience.

VERMUT
de CASA EVA



Vermut de Casa Eva

The Casa Eva Red Vermouth is an experience that captures the essence of Mallorca in every sip. Made with a base of Mallorcan wine and selected botanicals, this vermouth stands out for its unique and balanced character.

Its ingredients include carob, rosemary, farigola, olive and orange, all sourced from the Mallorcan countryside. The bitter touch of wormwood and gentian is balanced by sweet and citrus notes, creating a complex and enveloping aromatic profile.

Appearance: Dark amber.

Nose: Carob and orange.

Palate: A perfect balance between sweetness, acidity and bitterness.

Subtle herbal hints, prominent presence of orange, with hints of cocoa and sweetness thanks to the carob.

Finish: Long, persistent and intensely aromatic.

RRP: 18,90€. Barcode: 8437012902183

Bottle 750ml: Height 29,5 cm, diameter 7 cm - 1,2kg / Box: 6 units - 5,8kg - 25x23x17cm.

750ml & 1,5l 17% Vol.

Nutritional information per 100ml: Carbohydrates 14g (sugars 14g), fats, saturated fats, proteins and salt in negligible amounts.

100ml: E= 154 kcal/644 kJ

Ingredients: Wine, alcohol, sugar, botanical extracts, caramel colouring, contains **sulphites**. May contain sediment. Store bottle upright.



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How to enjoy

With ice and a slice of orange.

A splash of soda can make it lighter if desired.

Perfect as an aperitif, it pairs excellently with gildas, tapas or even a simple can of mussels and chips.

Its sweet profile makes it ideal for cocktails; in combination with Red Citrus Bitter and Gin Eva, spectacular Negronis can be prepared.

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Mos veim, hasta pronto!

VERMUT
de CASA EVA

