

NAVISA



VERMÚ ÁNIMA ROSA



GRAPE VARIETY

Pedro Ximénez.



ALCOHOL DEGREE

15% vol.



AGEING SYSTEM

Obtained from Pedro Ximénez wine, which is macerated with specially selected aromatic extracts of plants and roots.



TASTING NOTES

Mahogany in color with reddish tones. Bright and clean. Typical aromas of plants and roots (elderflowers, cinnamon, orange, lemon, wormwood). Notes of cinnamon and citrus fruits such as orange. Sweet and slightly bitter.



PAIRING

Best served chilled, between 8 and 10°C. Ideal as an aperitif or as a base for cocktails. Pairs well with pickles, shellfish, Serrano ham, cheese, etc...



PACKAGING INFORMATION

Bottle of 100 cl. 6 units per case.



NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



Navisa

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.