

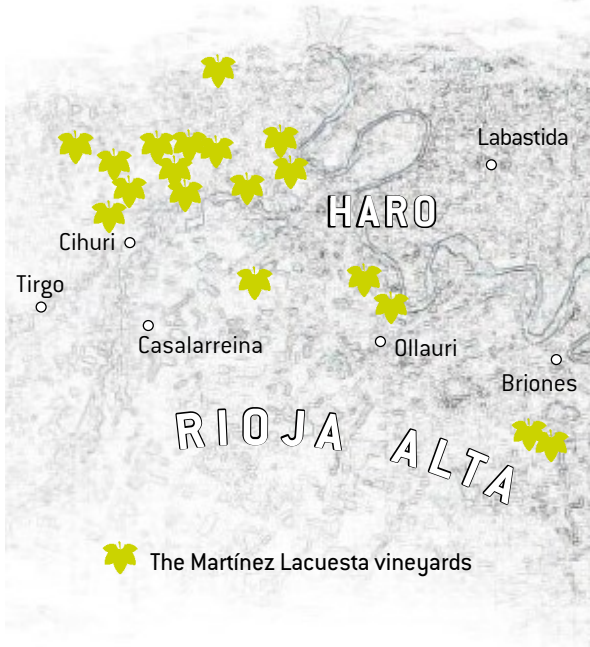
*Martinez Lacuesta*  
**HARO**



## A BODEGA WITH A LONG APERITIF TRADITION

The business was started in 1895 in the Calle de la Vega in Haro. In 1903 it moved to the Bodega at number 71 in Calle Ventilla, where it remained for over a century. Vermouth production started roughly 30 years later. Lacuesta Vermut remains to this day the only vermouth originating from Haro, the heart of La Rioja wine region. Without a doubt, this was a whole century of creating unforgettable wines and aperitifs, truly wonderful delights for the palate, as witnessed by a long list of awards and mythical vintages.

*Martínez Lacuesta*  
HARO



Exceptional vermouth starts in the vineyard. Timely care and attention to the vines is necessary to ensure the base wine, the skeleton of any vermouth, is of the highest standard. As a winery, Martínez Lacuesta has direct control over the grapes used to create Vermut Lacuesta and Lacuesta Reserva.

From Haro, the wine-making capital of La Rioja, Martínez Lacuesta also has access to the finest herbs and spices. Rich agricultural plains stretching from Basque Country all the way down to the Mediterranean, and across to the Atlantic supply all the necessary ingredients to produce the family's original "Conzia," a secret formula which aromatizes the base wine.



**AGED IN PEACE  
AND QUIET, THE  
GUARANTEE OF  
PERFECT  
MARTÍNEZ  
LACUESTA  
VERMOUTH**



# VERMUT LACUESTA

## EXTRA DRY



Twenty plants and herbs are cold macerated to create this white vermut.

Almost clear, the vermut starts crisp and acidic. The nose shows soft floral aromas (chamomile and mint) over a hint of vanilla sweetness. The palate is sharp, with a light balance of licorice, cinnamon, ginger, and lemon, finishing with the characteristic aromatic expressiveness of artemisia wormwood.

Very dry and persistent end. It should be served cold, accompanied by a slice of lemon and an olive. Also perfect for cocktails

<b>VOLATILE ACIDITY</b>	0,18 g/l.
<b>ALCOHOLIC DEGREE</b>	15 % Vol.
<b>SUGAR CONTENT</b>	28,8 g/l
<b>TOTAL SULFUROUS</b>	161 mg/l
<b>DRIED EXTRACT</b>	36,66 g/l
<b>TOTAL ACIDITY</b>	5,6 g/l
<b>METHANOL</b>	67 mg/l
<b>CITRIC ACID</b>	1,39 g/l

<b>CASE FORMAT</b>	6 X 750ml
<b>CASE SIZE</b>	13 x 11.5 x 9.1 inches
<b>CASE WEIGHT</b>	15lbs

[www.martinezlacuesta.com](http://www.martinezlacuesta.com)

Paraje de Ubieta, s/n. • Apdo. correos 45 • 26200 Haro (La Rioja)  
 Tel.: (+34) 941 31 00 50 • (+34) 941 31 00 54 • Fax (+34) 941 30 37 48  
 bodega@martinezlacuesta.com



# VERMUT LACUESTA

## BLANCO



White vermouth exquisitely balanced by twenty plants and herbs that have been cold macerated extract maximum flavor.

Rich golden color, highlighting the luxurious silky feel. The nose shows soft floral aromas (chamomile, mint, and lilac) with warm vanilla sweetness. The palate is smooth, with rounded notes of citrus, cinnamon and ginger, finishing with the characteristic aromatic expressiveness of artemisia wormwood.

Fantastic served cold, accompanied by a slice of lemon and an olive. Works exceptionally well in cocktails calling for floral aromatized wines (like Corpse Reviver #2 and the Vesper).

<b>VOLATILE ACIDITY</b>	0,42 g/l.
<b>ALCOHOLIC DEGREE</b>	15,00 % Vol.
<b>SUGAR CONTENT</b>	104,5 g/l
<b>TOTAL SULFUROUS</b>	99 mg/l
<b>DRIED EXTRACT</b>	127,32 g/l
<b>TOTAL ACIDITY</b>	5,4 g/l
<b>METHANOL</b>	74 mg/l
<b>CITRIC ACID</b>	1,38 g/l

<b>CASE FORMAT</b>	6 X 750ml
<b>CASE SIZE</b>	13 x 11.5 x 9.1 inches
<b>CASE WEIGHT</b>	15lbs

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## VERMUT LACUESTA

### ROJO



Our vermouth, hand-made by Martínez Lacuesta since 1937, is held to be one of the finest aperitifs.

The “botanicals” (in Italian language called “Conzia”), or herbal extracts (herbs and aromatic plants cold-macerated in white wine) are first aged in American oak barrels and then added to the white base wine along with sugar, citric acid, caramel and alcohol.

On the nose it is highly aromatic, evoking the macerated herbs used: vanilla, chamomile, gentian and others. In the mouth it is a perfect balance between bitterness, sweetness and acidity with a long finish.

<b>VOLATILE ACIDITY</b>	0,42 g/l.
<b>ALCOHOLIC DEGREE</b>	15,00 % Vol.
<b>SUGAR CONTENT</b>	162,20 g/l.
<b>TOTAL SULFUROUS</b>	99 mg/l
<b>DRIED EXTRACT</b>	127,32 g/l
<b>TOTAL ACIDITY</b>	5,3 g/l
<b>METHANOL</b>	74 mg/l
<b>CITRIC ACID</b>	0,30 g/l
<b>CASE FORMAT</b>	6 X 750ml
<b>CASE SIZE</b>	13 x 11.5 x 9.1 inches
<b>CASE WEIGHT</b>	15lbs

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CASE SIZE

13 x 11.5 x 9.1 inches

CASE WEIGHT

15lbs

DESDE  1895

Martínez Lacuesta



## VERMUT LACUESTA

### RESERVA ROJO



As a special complement to the traditional production method for our vermouth, we have added a brief period of ageing, during which the vermouth matures beautifully in new French oak barrels from Allier, medium-toasted. Ideal as an aperitif, it is best served cold and accompanied by an orange peel and an olive.

Mahogany pale amber reflections. The nose is aromatic, caramel mixture and dried orange peel first, then touch lightly smoked. The palate is balanced, lingering bitterness that invites another drink. Sweet at the entrance and at the end, it highlights the caramel and an earthy touch, roots.

<b>VOLATILE ACIDITY</b>	0,42 g/l.
<b>ALCOHOLIC DEGREE</b>	15,00 % Vol.
<b>SUGAR CONTENT</b>	135.00 g/l.
<b>TOTAL SULFUROUS</b>	57 mg/l
<b>DRIED EXTRACT</b>	162.10 g/l
<b>TOTAL ACIDITY</b>	5,3 g/l
<b>METHANOL</b>	74 mg/l
<b>CITRIC ACID</b>	0,30g/l

<b>CASE FORMAT</b>	6 X 750ml
<b>CASE SIZE</b>	13 x 11.5 x 9.1 inches
<b>CASE WEIGHT</b>	15lbs

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