



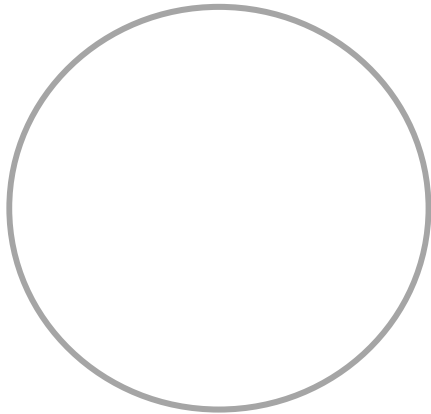
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YZAGUIRRE

VERMOUTH

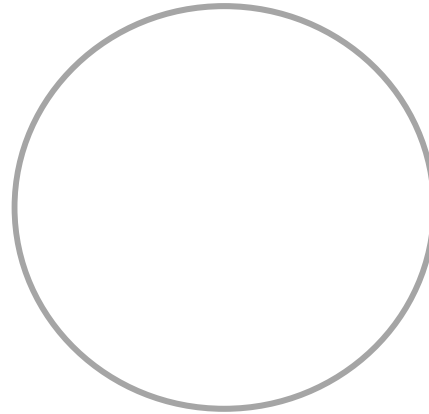
EST 1884

From the heart of Catalonia, Yzaguirre Vermouth is the oldest vermouth house in Spain. Its artisanal roots and long-kept secret recipe redefine the meaning of exceptional aperitif. **Since 1884**



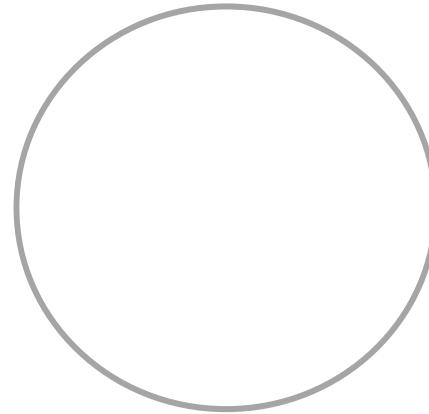
Yzaguirre Dry Reserva

Aged for 12 months in large oak casks. Floral on the nose, with notes of honeysuckle, chamomile, and Meyer lemon. Gripping acidity to achieve a balanced finish with subtle nuance. Excellent paired with a highly botanical Gin or used as its own base.



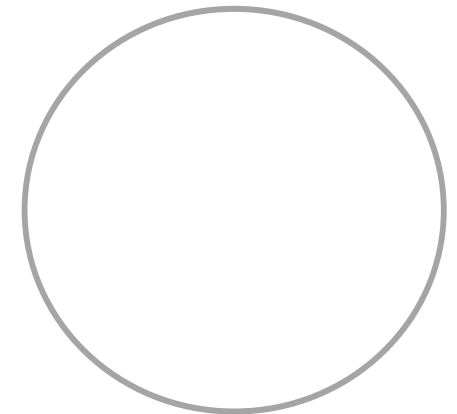
Yzaguirre Blanco Reserva

Aged for 12 months in large oak casks. Light straw color, with notes of lilac, Meyer lemon, and lemongrass. Crisp and lively in the glass, with chamomile and candied grapefruit rounding the palate. Serve on the rocks with citrus peel or use as the base for a true aperitif.



Yzaguirre Rojo Reserva

Aged for 12 months in large oak casks. Dark amber in color with an emerging aroma of black Mission figs, candied dates, and Marasca cherries. Enjoy on the rocks with a ripe Castelvetro olive, in a Negroni, or with a quality Rye / Bourbon for the ultimate Manhattan.



Yzaguirre Seleccion 1884

A premium product whose lengthy ageing process gives the vermouth a very special consistency. An initial two-month maceration with essential herbs – more than 80 different varieties – is followed by two years in oak barrels. Strong notes of wood, herbs and spices. It has a long and original finish with intense bitter elements.