



STORYTELLING

The entrepreneurial spirit of **Juan Torres Casals and his wife Josefa (Pepa)**, from the second generation of the family, inspired us to explore uncharted territory and rediscover their age-old vermouth recipe hidden in family cookbooks.

Continuing **Familia Torres'** unique project to recover ancestral grape varieties, we created the first vermouth made with **ancestral Catalan grape varieties** and enhanced it with **Mediterranean botanicals from Penedés**, Spain. The result is a **one-of-a-kind sweet rosso vermouth**.

The name **CASALS** honours the family's second surname and aims to continue the legacy of those who originally produced the vermouth. The word in Catalan also means a place where family and friends share together, or a house where many family generations have lived.

This is our aim for **Casals Vermouth**: gathering, enjoying, and sharing with friends and family.

THE RESULT

We obtain an aromatic white wine from local varieties including **Selma ancestral** and make a blend with white wine aged for 3 years in oak barrels.

We infuse more than **twenty Mediterranean botanicals** that are pressed manually and separately, including **orange** and **tangerine peel, olive leaves, and cinnamon**.

TASTING NOTES

Vermouth with a **Mediterranean profile** and a **good balance** between sweet and bitter. **Aromatic, complex**, with **intense** aromas of **Mediterranean botanicals** such as **olive leaf, thyme, rosemary, orange** and **tangerine peel**. The **perfect balance for cocktails** as Negronis or Manhattans.

TECHNICAL DETAILS

ALCOHOL LEVEL: 16% ABV

VARIETIES: Local Grape varieties including **Selma ancestral**.

No artificial colours or sweeteners are added.

