



ORIGINAL VERMOUTH

Vermouth from forgotten Manzanilla tonic wines that have been aging for decades in the cellars of Bodegas Barbadillo. 'Ataman', was the official title of the supreme commander of the Cossack army. Manuel Barbadillo chose this term of high status as his vermouth brand in 1943

Deep and complex of character this ancient elixir carries characteristics of absinth, Quassia tree bark, Seville orange, rosemary and elderberry

BASIC DATA

Denomination: Sanlúcar de Barrameda Type of wine: Vermouth from Manzanilla base wine Grape variety: Palomino Fino Winemaker: Montserrat Molina

TECHNICAL INFO

Alcohol Content: 17.0% vol. Total Acidity: 3.5 ± 0.1 g/l tartaric acid PH: 3.2. Residual Sugar: 140 g/L

PRESS

Press: Medium roasted-walnut brown with a tinge of green. Smells like pecan pie and marmalade. Camphor cream and sticky toffee pudding. Raw leather and a powerfully bitter spine. Almost hoppy bitter, in a triple IPA style. Has something wild, funky and earthy, like rustic saucisson. Roasted maltiness layers over melting prunes layers over endive-leaf-spine over cloves and then that leather. - (TC) Jancis Robinson



