

BELSAZAR

ROSE Vermouth

TASTING NOTES

Belsazar Rose Vermouth (17.5% vol.) has an elegant rosé colour. Its flavours of pink grapefruit, orange blossom, pomegranate, raspberries and red currants bring out the flavourful top notes as well as offering impressive proof of how the acidity of summer fruit and the characteristic bittersweet aftertaste of Belsazar Vermouth can be a match made in heaven.

SERVE AND COMBINE

Belsazar Rose Vermouth is ideal in cocktails, slightly chilled or on the rocks. This vermouth is ideal for pairing with slightly spicy cuisine with either seafoods or meats.

ABOUT THE PRODUCTION

For Belsazar vermouth, only the finest wines from the South Baden region are used. A very special sweetness is unique to Belsazar Vermouth and its is obtained from regional grape must, not by adding sugar. By using this aromatic and full-bodied grape must, paves the way for a more complex density, which rounds off the taste and enriches it with a fine note.

The special kick in Belsazar Vermouth is thanks to the Schladerer fruit brandy, produced by a family-run company in the Black Forest, using all-natural ingredients and traditional craftsmanship since 1844.

Due to oak barrels sometimes providing inconsistency, Belsazar Vermouth is stored in stone tanks. Long term storage gives the ingredients ample time to form a perfectly harmonious blend and with no risk of any unwanted cask aftertaste, which could risk the perfect palate we expect.

CATEGORY

Vermouth

TYPE

Rose Vermouth

ORIGIN

Kaiserstuhl & Markgräflerland, South Baden, Germany

VOLUME

750 ml

ALCOHOL

17.5%

PRODUCER

Belsazar GMBH, Germany

189 SEK



CASK CO.
765

