



BELSAZAR

WHITE Vermouth

TASTING NOTES

While Belsazar White Vermouth (18% vol.) transcends the border between sweet and mild, with a marvelously subtle vanilla aroma, amply supported by the ever-popular dried peach and orange elements. The coup de Grace or this epitome of fine and fruity carefree blend comes courtesy of fresh herbs and abundant spicy notes, while the merest hint of bitterness is the icing on the cake.

SERVE AND COMBINE

Belsazar WHITE 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 al-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

White Vermouth

ORIGIN

Kaiserstuhl & Markgräflerland, South Baden, Germany

VOLUME

750 ml

ALCOHOL

18%

PRODUCER

Belsazar GMBH, Germany

239 SEK



CASK CO.
764

