



# Destilerías Acha

## Atxa Vino Vermouth Rojo

Founded in 1831, Destilerías Acha has been at the forefront of distillation in the Basque Country for years. The distillery is located in Amurrio, 50 km from the Cantabrian Sea. Today, Gabriel Acha maintains the traditions and recipes passed down by his ancestors for the distillation and creation of liqueurs and spirits with all natural ingredients. The distillery is famous for many products including the traditional Basque after-dinner drink known as Pacharán.

Vermouth is a fortified and aromatized wine that is macerated with a selection of herbs, fruits and roots. The word “vermouth” comes from the German word for “wormwood”, which was originally one of its primary infused ingredients. Acha’s Vino Vermouth Rojo is made in accordance with an old recipe passed down through the Acha family. It is made from a blend of a neutral wine and alcohol macerated with a selection of traditional botanicals including wormwood, gentian, and cherry.

### Tasting Notes

Licorice and wild herbs framed by bitter components and a markedly wild berry fruit.

### Serving Recommendation

The Vino Vermouth Rojo is a sipping vermouth. Try serving as an aperitif over ice and garnished with an orange wedge or lemon slice. This Vermouth will also work exceptionally well in your favorite cocktail.

