



Bell Cros: ONE OFF #8

VINTAGE:	2024
TYPE OF WINE:	Vermouth, red
GRAPES:	100% Garnacha Blanca

VINIFICATION

Garnacha Blanca underwent 29 days of skin contact fermentation to enhance structure and tannins. The wine was then aged for 6 months in oak barrels, providing a rounder mouthfeel and greater aromatic complexity. Finally, it rested for 6 months in stainless steel tanks together with infusions of plants, roots, spices, alcohol, and sugar, integrating with the base wine into a harmonious whole.

TECHNICAL DATA

Alcohol level:	17,63 % vol.
Residual sugar:	142,8 g/L
Storing:	Under the right conditions the wine will hold its potential until 2030
Bottling date:	September 2025
Production:	1.457 (75 cl) bottles

TASTING NOTES

Deep amber and bright. The nose is rich and complex, with citrus at its core and layers of spices such as vanilla, cinnamon, clove, and cardamom. Wormwood, rosemary, and thyme add character, while violet, rose petals, and elderflower bring elegance. The palate is creamy, with a sweet and lightly bitter opening that develops into Mediterranean herbs, roasted notes, and spice – making it inviting and enticing to drink more.

SERVING SUGGESTIONS

The vermouth is best enjoyed as an aperitif before a meal, during relaxed afternoons, or as part of a tapas gathering. Serve it lightly chilled, ideally at 8–10°C, with an orange slice or an olive. It pairs beautifully with classic tapas: olives, patatas bravas, chips, anchovies, sardines, cheeses, or charcuterie.

