

7.000 MILLAS (7.000 MILES) red vermouth



Its name comes from the distance from Mogarraz to New York and back again.

In 2014, our American importer requested two natural style varietal wines, one which was Rufete from slate soils, and the other Calabrés (Grenache), both aged for 12 months in Bordeaux barrels and bottled unfiltered. It turns out that the American public, so receptive of our other wines, didn't understand this new and risky concept. We decided to repatriate our wines, which surprised even our American agents, due to the costly (logistically and economically) operation.

Once home again in our cellar, we uncorked the wine (2,460 bottles of Rufete and 828 of Calabrés) to filter it, with the hopes to rebottle it again. However, after filtering, and noticing the wine's spicy aroma, we decided to turn it into vermouth. This is how, breaking the first rule of vermouth (it should be made with neutral white or rosé wines), we decided to make the first red wine vermouth from barrel-aged Rufete-Grenache, using specific botanicals to turn the 7000 millas into an aromatic vermouth with a 'Serrana' soul.

WINEMAKING:

To start, we take a hydroalcoholic solution of each of the 19 botanicals to be used in our vermouth. Each botanical in boiling water and, once the mixture has cooled, infused for 24 hours. The infusion is then mixed with an equal proportion of wine alcohol and let to macerate for about a month. When done, we press the botanicals to extract the essence of each one.

We then combine the correct proportions of each of our extracts with our base wine, wine alcohol and an artisanal caramel made from cane sugar. The vermouth is left to rest in a stainless steel vat for considerable time so that the alcohol (which comes from three sources: wine alcohol, base wine and botanical extracts) integrates well and rounds out the vermouth. Once we see that our 7000 millas vermouth is well-rounded and intricate, it is filtered and bottled.



TASTING NOTES:

With regards to the botanicals, besides wormwood, which is completely necessary to make any vermouth, 7000 millas is macerated with other bitter substances (horehound and cassia) to give it more power.

Top Notes

These are the aromas that you experience for the first few moments. They're the first sensations, the presentation notes, which are usually light and volatile and barely last a few minutes. Here we wanted to promote local 'Serrano' aromas, predominantly rosemary, thyme and lemon verbena.

Heart or Body Notes

These aromas make up the main fragrance body, define the main essence of the vermouth and make it unique. They become apparent after the top notes fade away until near the end of the glass. Since they are the aromas that remain the longest in our olfactory memory, it's interesting to point out that they're the same aromas as that of a classic vermouth: cloves, wormwood, cinnamon, cardamom, star anise...

Bottom or Base Notes

These notes make up the perfect completion of our vermouth's identity. They're usually wood extract, amber, musk or spices. They attempt to prolong the essence of the vermouth's aromas, showing up towards the end of the vermouth's life. This is where our 1 year barrel aged base wines Rufete and Grenach become present.

la Zorra 7000 millas
es un vermut rojo de alta calidad producido artesanalmente partiendo de dos vinos –un rufete y una garnacha ambos con un año de crianza en barricas francesas– que viajaron a las Américas y posteriormente fueron repatriados, más una selección de 19 botánicos que hacen del 7.000 millas un vermut aromático con alma serrana.

Potenciamos la parte amarga principalmente con ajeno, marrubio y casia. Para las notas de corazón, aromas muy clásicos del vermut (canela, clavo, cardamomo, anís estrellado...) y para las notas de cabeza hemos querido destacar los aromas más serranos con predominio de romero, hierba luisa y tomillo.

VERMUT
MOGARRAZ - NEW YORK - MOGARRAZ
~ 7000 millas ~
New York Mogarraz

BODEGA y VIÑEDOS **la Zorra** COMPAÑIA 1976 de VINOS
Mogarraz

75cl **VERMUT ROJO** Alc. Vol. 15%

VERMUT ROJO DE VINO TINTO CON BOTÁNICA DE LA SIERRA DE FRANCIA

1921 BODEGA Y VIÑEDOS la Zorra 1976 COMPAÑIA DE VINOS
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