



Destilerías Acha

Atxa Vino Vermouth Dry

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 is historically one of its primary infused ingredients. Acha’s Vino Vermouth Dry is made with a different species of wormwood than their other selections: Roman wormwood. This less-bitter variety is abundantly grown in Spain and imparts more delicate flavors better suited to dry vermouth.

Tasting Notes

This vermouth is decidedly herbal over botanical in its flavor profile. Dried marjoram and rosemary on the nose give way to gentle, but persistent, wormwood on the palate with a long, bitter finish.

Serving Recommendation

The Vino Vermouth Dry is an ideal cocktail vermouth with depth and character that manages to play nicely with a variety of blending partners.

