



BODEGAS YUSTE
VERMUT PEDRO I
MATURED IN MANZANILLA CASK

Sanlúcar native **Francisco Yuste** has sold Manzanilla his whole life, building a successful distributorship in the provinces of Cádiz and Córdoba. In 1991 Yuste purchased historic **Bodega Santa Ana** in Sanlúcar's Barrio Bajo, including Santa Ana's famed centenarian solera. Yuste added **Bodega Los Ángeles** in Barrio Alto in 2001, immediately restoring it to Manzanilla production and developing it to refresh his Santa Ana *criaderas* (solera tiers). Filling out a production structure that would allow him to create extraordinary wines, Yuste acquired **Bodega Miraflores** in 2010 to serve as production base. In 2015 Yuste's acquisition of the classic **Aurora** brand provided impetus for export launch, followed by his 2016 purchase of **Herederos de Argüeso** (with its renowned Manzanilla, San León).

VERMUT PEDRO I *Old Recipe*

Eager to heighten the quality vermouth scene, Yuste created the rich, complex tapestry of **Pedro I** from a treasured 19th-century family recipe, with the premise that any vermouth from the Sherry region must be a refined, world-class apéritif expressive of the place. The exotic blend includes 41 botanicals such as Wormwood, Gentian, Sambuca, Coriander, Quinine and Centaurea, integrating savory, bitter, and floral elements.

As all things Sanlúcar, refinement is the key, starting with dry Oloroso Sherry aged more than 10 years in the fresh breezes of the Atlantic. The final blend is married for a minimum of six months in casks previously used for aging Manzanilla Pasada, a richer, older type Manzanilla than the Fina in which the flor covering the wine has begun to fade. The used Manzanilla barrels further develop briney-bitter complexity in Pedro I. A few final drops of velvety Sanlúcar Pedro Ximénez perfectly round the corners, so that the wine base for this vermouth is Palomino and Pedro Ximénez.

Mahogany with copper glints; bright. Intense nose: medicinal herbs, vanilla, and black licorice; hints of oak and sweetness, particularly raisins and figs, with a balsamic note. Balanced on the palate, round and enveloping with great persistence. Traditional bitter with an enduring aftertaste, typical of highest quality vermouth.

The nose on this Vermouth is absolutely amazing. This an ideal cocktail component. Yuste suggests also enjoying this fascinating drink with a piece of ice and a slice of orange. Popularly served cool, try this at room temperature for a truly complete experience.



Thank you for your time and for your interest in Connoisseur Wines