



BODEGAS YUSTE
VERMUT PEDRO I
MATURED IN MANZANILLA CASK

Sanlúcar native **Francisco Yuste** has spent his life selling Manzanilla in the provinces of Cádiz and Córdoba. In 1991 Yuste purchased historic **Bodega Santa Ana** in Sanlúcar's Barrio Bajo, winning him ownership of 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 business structure so he could create truly extraordinary wines, Yuste acquired **Bodega Miraflores** in 2010 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 long-revered Manzanilla, San León). Francisco Yuste has assembled one of the finest Sherry operations in history, and these wines thrill even the most jaded Sherry lovers.

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 then married 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). These used casks bring enhanced briney-bitter complexity to 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.

This an ideal cocktail component, although Francisco Yuste suggests also enjoying this fascinating drink with a piece of ice and a simple slice of orange. Most popularly served cool, a taste at room temperature reveals every fascinating facet of this wonderful stuff.



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