HERMS

CELLER

HERMS BLANC

Grape varieties: White Grenache and Macabeo
Origin : DO Terra Alta
Alcohol : 13%
Tasting notes: Pale yellow color, shiny, bouquet of exotic fruits with slight mango and pineapple notes. In mouth, it is thin, fresh and with good acidity.
Temperature :Serve between 6ºC and 8ºC.
Gastronomy: Light starters, cheese, fish, sea food,rice and sushi.

HERMS PREMIUM

Grape varieties: Red Grenache and Syrah
Origin: DO Terra Alta
Alcohol: 14 %
Tasting note: attractive ruby color. Pleasant bouquet, young and well balanced. Taste of ripe berries with a beautiful finish.
Temperature: 14ºC-15ºC
Gastronomy: it is ideal to pair with any kind of meat, cheese and Iberians.

HERMS ROSÉ

Grape varieties: 100% Syrah
Origin : DO Terra Alta
Alcohol : 13%
Tasting notes: Light salmon colour. Clean and bright.The nose is intense with hints and aromatic complexity, very balanced, elegant and clear notes of ripe red fruits that give the wine a true rosé, with little notes of rosemary herbs and Mediterranean flower with an aromatic end of exotic citrus .The palate is powerful and balanced , very fresh finish.
Temperature: Serve between 6ºC and 8ºC
Pairing: White meat, Smoked fish, Sushi, Delicatessen.

HERMS CRIANZA

Varieties: Red Grenache, Syrah.
Harvest: 2016
Origin: DO Terra Alta **Elaboration**: manual harvest in 20 kg boxes in the optimal ripening point. Controlled fermentation. Maceration during about 3-4 weeks. Aging in French oak barrels during 6 month. **Tasting notes**: an intense cherry color, bouquet of red fruits of the forest. In the mouth it is powerful and with fresh fruit notes.
Temperature: serve between 14/15º C
Gastronomy: it is ideal to pair with meat, half cured or cured cheese, pate and Iberians.

HERMS VERMOUTH

Capacity ..... 1 L
Alcohol.....14,50 % vol
Tasting: Mahogany red, with aromas of herbs, spices and ripe fruit.
In the mouth is round, balanced, balsamic touches and with a
post-taste of herbs, easy to drink.
Gastronomy: Accompanied with olives, cockles, pickles, etc .
Add 2 or 3 ice cubes, a slice of orange and serve very cold.

HERMS 1986 BRUT NATURE

Grape varieties: Macabeo, Xarel-lo, Parellada
Origin : Tarragona (Baix Penedes)
Alcohol : 12%
Tasting notes:
View: Yellow color with golden reflexions.
Mouth: Fresh notes of hay,fennel,lemon and flowers.
Temperature :Serve between 6ºC and 8ºC.
Gastronomy: Perfect for starters, cheese, sea food, fish, White meat,sushi.

VERMOUTH MARMALADE

Weight -100 gr
Produced through artisanal methods.
Gastronomy:
Ideal for for aperitifs with cheese or foie gras.

WINE MARMALADE

Weight -100 gr
Produced through artisanal methods.
Gastronomy:
Ideal for for aperitifs with cheese or foie gras.