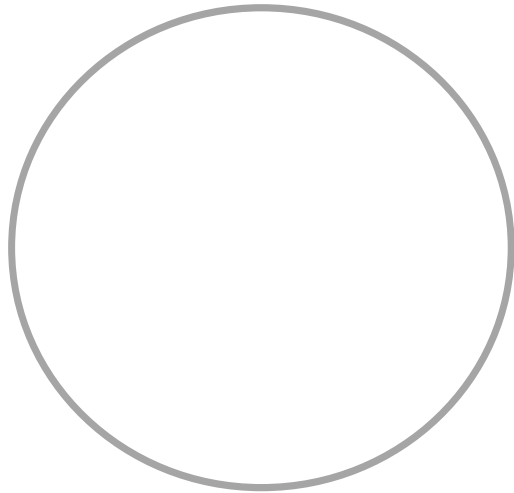




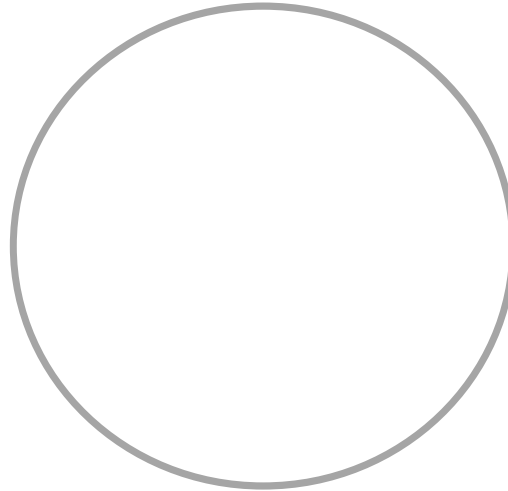
Martinez Lacuesta
HARO

The business was founded in 1895 in the Calle de la Vega in Haro. Lacuesta Vermut remains to this day the only vermouth originating from La Rioja, and is a staple in Spain's culinary culture. Without a doubt, it has been over a century of creating unforgettable wines and aperitifs, true delights for the palate.



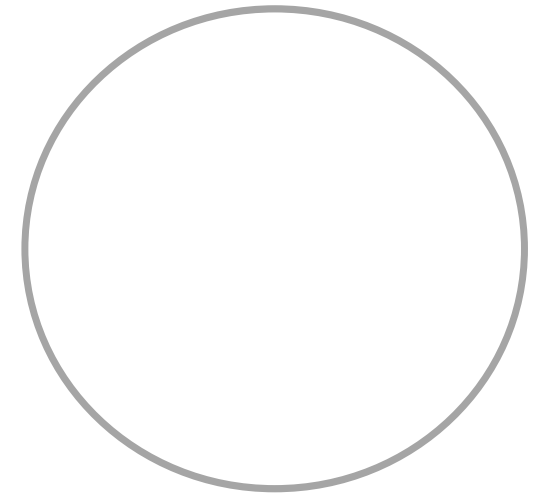
Lacuesta Vermut Blanco

Vermut blanco is a semi-dry white vermouth. Skirting the line between dry and sweet, this vermouth raises the interest and eyebrows of serious wine drinkers and bar professionals alike. Bright citrus and herbs blend seamlessly for a gentle, yet palate gripping finish.



Lacuesta Vermut Rojo

Aromatic herbs cold-macerated in white wine are aged in American oak barrels for 3 years. This "Conzia" is mixed with a white wine base and aged for another 3 months. This vermouth serves as the base for Reserva products, and offers a beautifully dry finish for a sweet red.



Lacuesta Vermut - Reserva Acacia

Lacuesta Reserva Acacia starts its life as Vermut Rojo. Once ready, that product is transferred to Acacia barrels and aged for an additional 7 months. Lacuesta Reserva offers a bitter-sweet aromatic flavor, soft in spice, reminiscent of old fashioned vermouths.