

OSBORNE

DESDE 1772

Bodegas Osborne presents its *Vermouth*, a tribute to sherry

Tapping into a global gastronomic trend, Bodegas Osborne announces the launch of a sherry-based Vermouth during this year's edition of the International Noble Wine fair Vinoble.

El Puerto de Santa María, June 4th 2018. The official launch of Bodegas Osborne's sherry-based vermouth was revealed today at Vinoble, the only wine fair dedicated exclusively to fortified and sweet wines that is celebrated biennially in Jerez de la Frontera - a city which shares its name with one of Spain's most famous wines.

Established in 1772, the winery intends to pay tribute to its century-old winemaking heritage and expertise with this delicate Vermouth: the result of a sublime combination of two of its most sought-after sherry wines: Medium and Pedro Ximénez, which convey a slightly sweet yet unctuous profile.

The genuinely Andalusian character of Osborne's velvety *Vermouth* perfectly harmonizes with carefully selected botanicals from the region such as wormwood and dittany, along with hints of cinnamon, nutmeg and fresh orange peel.

With this launch, Bodegas Osborne aims to bring back the tradition behind a century-old product that has made an extraordinary comeback in recent years (as a matter of fact, the local market sales of the famous aperitif grew 7% last year.)

Finishing on a high note at Vinoble 2018

The launch of Bodegas Osborne's *Vermouth* tops off Vinoble's 2018 edition, one that has been marked by an active involvement from the Company, having organized two sold-out tasting sessions. The first one will take place today and is entitled 'Sherry on the Rock': the first of its kind to pair rock music with sherry wines. Six of wines have been selected to be enjoyed to the beat of six mythical rock titles played with a very special guitar: the Gibson Custom SG Osborne 'Toro', crafted with wood from sherry casks.

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A second event, "From Jabugo to Jerez with Cinco Jotas", will take place tomorrow as part of *Gastrovinoble*. The attendees will be taken on a road trip that will combine the best of the aforementioned Andalusian regions. The occasion will allow for an in-depth exploration of the expertise behind acorn-fed 100% *Ibérico* Ham Cinco Jotas – Spain's national treasure. This delicacy is the result of an extraordinary microclimate where free range pure breed *Ibérico* pigs are solely nourished by acorns. Selected meat cuts will be paired with 5 sherries from Bodegas Osborne: Fino Quinta, Manzanilla Osborne, Fino Coquintero, Amontillado V.O.R.S. 51 1ª and Dry Oloroso Bailen.