

CABECITA LOCA SLOW DRINKS
Valle del Cinca, 53
22300 Barbastro (Huesca) – SPAIN
www.cabecitalocadrinks.com





Victor Clavería
Isabel Nieves

With a degree in economics, he found himself facing a straight, flat, and perfectly asphalted road, or in other words, a well-paid job.

Victor took the hard road towards his passion, he dreamt of making wine.

He abandoned all comfort and trained to become an oenologist for several years. Along the way, he met his wife Isabel and together they made the decision to go back to the place where their ancestors had been born and lived to give free rein to their passion, making wine.

In 2016 the Government of Aragon awarded him the title of Food Artisan in the wine sector, making him the first person to hold this distinction.

ARTESANIA ALIMENTARIA DE ARAGON

cabecita loca®

Premium Vermouth Rojo



Elaboration

Macerated with more than 20 natural extracts, on a base of quality white wine, grape must and wine alcohol. Minimal intervention, without fining, stabilising or filtering. 17% vol.

Tasting notes

Bright amber in the glass. Woody botanical herbs, wormwood, quinine and cinnamon with great complexity on the nose. Warm spice entry with bitter herbs on the palate, candied orange peel, hazelnut and almond, subtle and deep aromatic persistence blending bitterness with a hint of spiced floral undergrowth.

Pairing and serving

Any time is a good time to pair and enjoy Cabecita Loca premium red vermouth. Whether as an appetiser, a main meal or dinner, or as an after work or evening drink, it will turn the moment into an unforgettable gastronomic experience. Olives, mussels, clams, smoked fish, tuna, salmon or anchovies are the best companions for a gastronomic journey like no other. Serve between 8ºC and 10ºC.

Most important awards

Vermouth Trophy at International Wine Challenge 2022
Gold medal 95 points at IWC 2022 Silver medal 92 points at IWSC 2019

INTERNATIONAL TROPHY Wine™ WINNER CHALLENGE 2022
VERMOUTH TROPHY

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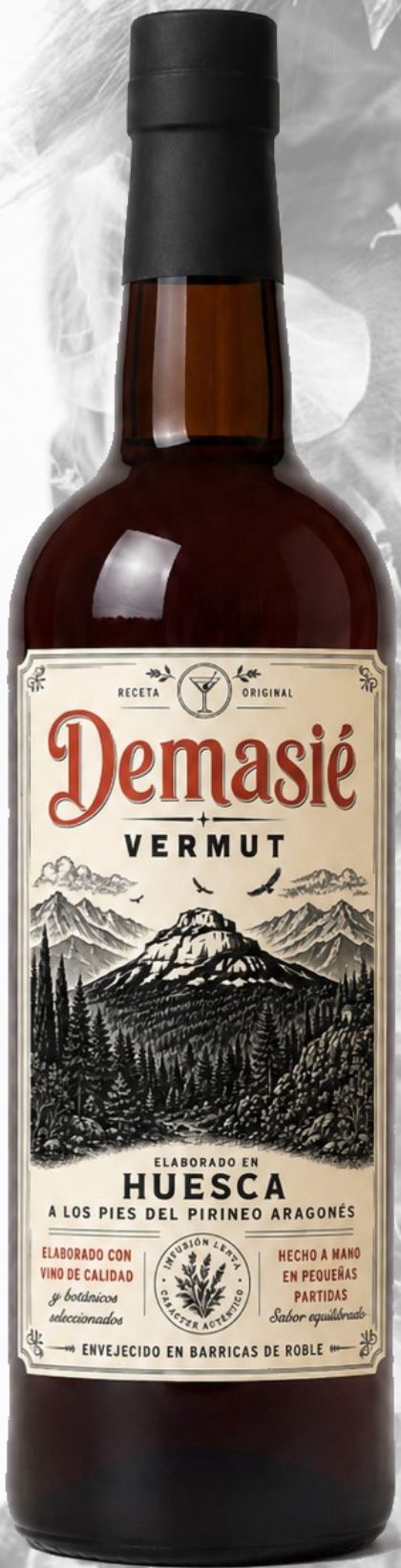
Demasié

VERMUT ROJO



Elaboration

A base of high-quality white wine, sugar, and wine alcohol is blended with an alcoholic maceration made from more than 20 natural botanical extracts. Aged in oak barrels for 12 months. Produced with minimal intervention, it is bottled unfined and unstabilized, with only light filtration.
15% ABV

Tasting notes

Bright amber in color with copper highlights. The nose reveals remarkable complexity, with woody botanicals, wormwood, quinine, and cinnamon, complemented by subtle oak notes and hints of slightly oxidative fortified wine, a result of aging in used barrels.
On the palate, it opens warm and spicy, balanced by bitter herbs, candied orange peel, hazelnut, and toasted almond. The finish is long, deep, and enveloping, with a delicate interplay of bitterness, floral notes reminiscent of Mediterranean scrubland, and elegant oxidative nuances.

Pairing and serving

Its spicy, bitter, and slightly oxidative character makes this an exceptionally versatile vermouth for the aperitif. It pairs particularly well with aged cheeses, cured meats, pâtés, olives, toasted nuts, and preserved seafood, especially anchovies, sardines, and mussels.
Its notes of candied orange, hazelnut, almond, and oak also complement mushrooms, smoked meats, and mild game dishes. It can even be enjoyed with moderately sweet desserts made with dark chocolate, nuts, or citrus.
Serve at 46–50°F (8–10°C).

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Wine-based aperitif made with dealcoholized wine and stevia

ALCOHOL FREE AND SUGAR FREE VERMOUTH



Elaboration

This alcohol-free wine aperitif is made from a base of high-quality dealcoholized white wine. More than 20 natural extracts give the drink its distinctive character, bringing together the natural bitterness of the botanicals, the acidity of the base wine, and sweetness derived from stevia.

Produced with minimal intervention, it is bottled unfined and unstabilized, with only light filtration.

Ingredients

Dealcoholized wine (contains sulfites), water, natural plant extracts, grape must caramel, and steviol glycosides derived from stevia.

Tasting Notes

Bright amber in the glass. Aromas of licorice, woody botanicals, wormwood, quinine, and cinnamon. On the palate, spices and bitter herbs lead into notes of candied orange peel, hazelnut, and almond. Aromatically subtle, with a persistent sweet and bitter finish.

Pairing and serving

Any time is a good time to enjoy this alcohol-free, zero-calorie aperitif.

Olives, mussels, clams, smoked foods, tuna, salmon, and anchovies make ideal pairings for a truly unique gastronomic experience.

Serve at 46–50°F (8–10°C).

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Sangría Premium



Elaboration

Made with red wine matured in french oak, grape must, natural Mediterranean citrus juice and macerated with Sri Lankan "five zeros special" cinnamon sticks and vanilla pods from Papua New Guinea. Only with sugars and acids from the fruit itself. Minimal intervention, no fining, stabilising or filtering. Contains solid parts from citrus pulp and grape must. 8.5% vol.

Tasting notes

Vibrant ruby red colour with violet reflections. On the nose, it has a floral Garnacha base enveloped in citrus aromas together with notes of vanilla, liquorice and cinnamon. The palate is intense, fresh and fleshy, with red fruits, cherries and blackberries, coming together thanks to its meticulous and handcrafted production.

Pairing and serving

Its fruity and fresh flavour makes it possible to enjoy incredible pairings, such as, for example, mini peppers stuffed with cheese, crispy potatoes or dried tomatoes with creamy cheese, which will transform your aperitif time into a unique sensory experience. Serve between 6 and 8ºC.

We're all about that “wow” factor, so we suggest you forget about any taboos and bad press that industrial sangria gets, and instead, let yourself be seduced by the quality of our extraordinary sangria as a truly remarkable alternative to a conventional vermouth. You will be won over by the original blend of wine, refreshing citrus fruits and exotic spices!

Gold medal at
Convino 2018
y Convino 2019

cabecita loca®
Essential Gin



Elaboration

Essential Gin Cabecita Loca is a dry gin made from a selection of wine distillates on which are macerated juniper berries, coriander and Mediterranean citrus peel. 42.5% alc.

Tasting notes

Transparent, colourless, with a slight density when poured in the glass, glyceric. Aromas of juniper and citrus, predominantly lemon and orange peel. Notes of coriander. Intense, fresh and subtle. The alcohol appears less intense than the rest of the aromas. In the taste, botanicals are manifested beyond the four elementary flavours, providing perceptions of dryness, with a greater incidence of dryness of roots and mineral sensations with a retro nasal route where citrus fruits reappear. The palate is smooth, enveloping, glyceric, with a velvety feel and a very subtle and elegant bitterness on the finish.

Pairing and serving

Ideal pairing and serving for unique moments. Long-drinking gin, either on its own or with a fine-needle neutral tonic without colouring additives. Recommended as a fantastic digestive companion after a gastronomic journey. Serve between 8ºC and 10ºC.

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