

Fot-Li Formula Antiga Vermut



HISTORY:

Toni Omedes Alegre, whose family has been in the spirits business since 1910, launched Fot-Li in 2016 using an ancient formula for red vermouth from Reus, Catalonia.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Catalonia, Reus. D.O. Reus.

Alcohol: 16%.

Variety: 100% White Garnacha. Grapes are vinified in contact with the skins. Wine is macerated with aromatic herbs for 1 month with: Thyme, orange peels, anise, cardamom, nutmeg, laurel, oregano, fennel, sage and vanilla, angelica in addition to other different 30 herbs.

Aging: Aged 1 month in 40-year-old barriques made of 100% French oak, exposed to the sun using the solera system for high oxidation.

Tasting Notes:

Dark brown with amber highlights and a dense tear complex. Herbal notes from the infusion (rosemary, sage, vanilla) and solera oxidative character. Sweet, warm, and balanced bouquet with thyme, hazelnut, and vanilla.

Case production: 10,000 bottles per year

Dr. Owen Bargreen: Awarded 92 points, Fot-Li Antiga NV reveals tropical fruit, red raspberry, lavender, and sage aromas with a vibrant, silky texture. Drink well for another 8-10 years.