

Fot-Li 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: 90% White Garnacha, 10% Viura. Grapes are vinified in contact with the skins. Wine is macerated with aromatic herbs: orange peels, anise, cardamom, nutmeg, laurel, oregano, fennel, sage and vanilla.

Aging: Aged a minimum of 1 month in 15-year-old oak barrels, with 20% American oak and 80% French oak.

Tasting Notes:

Dark brown with amber highlights. Herbal notes from the infusion of rosemary, sage, and vanilla. Sweet, warm, and balanced bouquet with thyme, hazelnut, and vanilla.

Case production: 50,000 bottles per year

The Wine Panel: Awarded 93 points, Fot-Li NV is an intriguing vermouth with rich caramel, orange rind, and banana flavors. Ideal over ice with savory snacks or in whiskey-based cocktails.

Dr. Owen Bargreen: Awarded 93 points, Fot-Li NV delivers complex caramel and orange rind flavors with bright acidity. Enjoy its delicious texture over the next decade.