

ALEGRE WINE & SPIRIT

D. O. REUS, CATALONIA, SPAIN



FOT-LI: THE HERITAGE OF CATALAN VERMOUTH

According to ancient writings, Vermouth was invented by Hippocrates, a famous physician born in 460 BC. He macerated flowers and leaves of wormwood dictamo in wine, obtaining what in the Middle Ages was called “Hippocratic wine” or simply “herbal wine.” The Reus area in Catalonia became a top-quality Vermouth producing region in Spain after 1892, exporting around the globe.

Toni Omedes Alegre has been involved in the spirits business since birth. His family began producing wines and spirits in 1910 in Spain, and this legacy has been carried forward with passion and dedication through generations.

With a deep-rooted connection to this rich heritage, Toni embarked on a personal and passionate challenge in 2016. He discovered an ancient formula for what he considered the “perfect red vermouth” from Reus, a renowned region for vermouth production, and thus, Fot-Li was born.

Fot-Li aims to revive the traditional methods of vermouth production, celebrating the intricate flavors and craftsmanship of the past. By using the ancient recipe, Toni ensures that each bottle of Fot-Li captures the essence of its historic origins. The brand not only honors the legacy of his family's century-old involvement in the spirits industry but also the broader heritage of Catalan vermouth. Winery is EU Certified Vegan

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 Winery is EU Certified Vegan

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 different 31 other 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: 9,000 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.