

## Alegre Wine & Spirits ( Reus, Catalonia, Spain)



*Toni Omedes Alegre*

### THE WINERY

According to ancient writings, Vermouth was invented by Hippocrates, a famous physician of antiquity, 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." Reus area in Catalonia became a top-quality Vermouth producing area in Spain after 1892, exporting around the globe.

Toni Omedes Alegre has been involved in the spirits business since he was born, his family started elaborating wines and spirits back in 1910 in Spain. Generation after generation they have continued this legacy with passion and dedication.

In 2016 as a personal and passionate challenge he found and ancient formula of "his perfect red vermouth", from Reus where he started **Fot-Li**.

Where is Reus in Spain?



**Vermut** means appetizers time !!!! or Happy Hour....



## Fot-Li, Fórmula antiga vermouth

**Meaning: Go for it !**



- **Region/ Sub-Region:** Spain, Catalonia, Reus.
- **Grapes:** 100% White Garnacha.
- **Vinification:** 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 18 herbs.
- **Aging:** Wine is aged 1 month in 40-year-old barriques. Barriques are 100% French oak, and exposed to the sun, using solera system to obtain high oxidation.
- **Nose:** Herbal notes from the infusion: Rosemary, sage and vanilla, as well as the solera oxidative character.
- **Taste:** Sweet, warm and balanced bouquet with thyme and some hazelnut and vanilla.
- **Color:** Dark brown with amber highlights, dense tear complex.
- **Alcohol content:** 16%.
- **Gastronomy:** Anything slightly salty or savory. Traditional tapas from this region, olives and salty nuts. Small pours with 2 ice cubes garnished with and orange peel or mix it and make: Negroni, Manhattan, Americano or your own cocktail!
- **Case Production:** 750 cases per year.

### CRITICS AND REVIEWS:

**Dr. Owen Bargreen, Sept '21 gave 92 points to Fot-Li Antiga NV** – “Taken from 31 different ingredients, the Fot-Li is made in the Catalonian town of Reus, this wine is comprised of 90% Garnacha Blanco with the remainder of the blend composed of Viura. Grapes then were vinified on the skins and are then macerated with an infusion of orange peels, anise, cardamom, nutmeg, laurel, oregano, fennel, sage and vanilla. The vermouth then rests for a month in used French and American oak barrels. A whiff of tropical fruits greet you as layers of pretty red raspberry, lavender and fresh sage follow alongside a brilliant veil of tension. Fresh and vibrant with a silky texture, this outstanding wine will drink well for another eight to ten years.”