

Alegre Fot-Li Reus NV Vermut

WineWise Code	SFO-VERN
Country	Spain
Region	Catalonia
Color/Style	Dessert
Farming Practices	Organic
Varieties	90% White Garnacha, 10% Viura & Airen.
ABV	16
Residual Sugar	140 g/L
Acidity	5
Case Size	12x750
Pricing	Discountable
Maceration	Macerated for minimum of 3 weeks with aromatic plants and secret formula.
Aging Method	in 15 year old barrels. 20% American & 80% French oak
Aging Duration (months)	1 month
Filtered	Yes
Added Sulfur	Yes, 135 mg/L
Annual Production	2083

Notes from the producer:

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 passionate challenge he found an ancient formula of “his perfect red vermouth”, from Reus where he started Fot-Li.

WineWise Notes:

The “Rojo” colour of this strikingly fine Vermut derives not from the grapes but from the 19 botanicals infused in the wine. An interesting contrast to the differently-conceived Vermut from Priorat Natur.

Toni Olmedes Alegre is a dynamic young producer who has resuscitated a century-old family tradition by creating this firm dedicated to traditional Vermut Rojo (and a rum!). They are situated in the town of Reus, close to Tarragon, and famous for its hazelnut production, and as the birthplace of Gaudí.

