

## JERBARIS FERNET '25'



**Region:** Friuli, Italy

**Product Type:** Fernet

**Primary Botanicals:** Masterwort, Chamomile, Bitter Orange peel, yarrow (Achillea Moschata), mugo pine, Chinese Rhubarb, Bay Laurel, Yellow Gentian (Gentiana Lutea), Peppermint, saffron, dandelion, licorice, Garden-chamomile, yarrow, rhubarb, Bay Laurel, peppermint, dandelion

**Botanical Source:** A majority of botanicals are grown in Fred's garden, bought from local growers, or foraged wild in Friuli

**Finished ABV:** 34%

**Method of Production:** High ABV botanical infusion, Chestnut aging

**Try this in a:** Toronto (rye whiskey Manhattan with Fernet)

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

### Notes from Oliver:

Fred Cremasco is an adventurous young producer from the Friuli region of Italy, who is more of an herbalist than a distiller. Specializing in botanical spirits of many types, Fred forages, grows, and gathers most of his ingredients locally, often times infusing individual botanicals to a single spirit and blending afterward. His Fernet recipe uses 25 botanicals including rhubarb, mint, gentian, and chamomile as well as chestnut barrel maturation to impart a sumptuous and decidedly savory element to this elixir. With very little sugar added, the profile is both powerful and potent, and at 34% ABV it packs a punch. Try substituting the Jerbaris Fernet for Sweet Vermouth in your next Manhattan for a more herbaceous take on the classic cocktail.