
FRED ALKEMIL ALCHERMES



Region: Friuli, Italy

Product Type: Botanical liqueur

Primary Botanicals: Cinnamon, rose, violet, iris, mace, jasmine, hibiscus

Finished ABV: 25%

Method of Production: botanicals infused together in neutral grain spirit, sugar solution and water added. Unfiltered.

Try this in a: Sour, Spritz or paired with brown spirits; traditionally used as an ingredient in pastry production

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

Notes from Oliver:

Fred Alkemil is a line of traditional liqueurs developed by Fred Cremasco, who also masterminds the Fred Jerbis products. He is a bartender, herbalist, and an alchemist. It's the latter which inspired the name Fred Alkemil, taken from the olden practice seeking to transform common metals into gold. The Alkemil spirits are inspired by 19th century recipes, but produced using unique modern techniques developed by Fred himself through countless experiments to enhance extraction and boost flavor. Fred also draws on his bartending career to ensure the Alkemil products are balanced and useful with a freshness and energy that sets them apart from most other examples.

Alchermes, a red-hued liqueur, originated in Persia in the 800's as a medicinal tonic and was named after the beetle used to color it: al-qirmiz. The recipe was adapted by a Florentine pharmacy in the 1700s, again for medicinal uses, and is still used locally as a digestivo and to color traditional pastries. Today we think its warming spices would pair well with brown spirits, and also take well to a spritz.