
FRED ALKEMIL CREME CASSIS



Region: Friuli, Italy

Product Type: Fruit liqueur

Primary Botanicals: Blackcurrant

Botanical Source: specialty farm on mountain behind Polcenigo, near the Dolomites

Finished ABV: 20%

Method of Production: whole blackcurrants infused in neutral grain spirit for 21 days, another portion of whole fruit macerated in sugar which extracts juice. These are combined along with a sugar solution and water. Unfiltered.

Try this in a: Singapore Sling, Kir Royale, Tequila Sunrise, El Diablo

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.

Cassis is a traditional French liqueur but in Fred's hands it benefits from an Italian twist. The fruit's source on a mountain behind Polcenigo naturally produces berries with higher acid than when grown in France. Fred works with the natural strength of the botanical creating a vibrant version of cassis with a soft sweetness and delicate palate, though this belies the intensity of the blackcurrant flavor - almost boysenberry-like - and with a persistent finish that is flavorful, not cloying.