
FRED ALKEMIL RATAFIÀ CHERRY



Region: Friuli, Italy

Product Type: Fruit liqueur

Primary Botanicals: Amarena cherry, merlot wine from Friuli

Botanical Source: Small farms approximately 30km from Polcenigo

Finished ABV: 25%

Method of Production: Fresh cherry juice added to merlot from Friuli, along with sugar and alcohol. Unfiltered.

Try this in a: Singapore Sling, Blood and Sand, as a substitution for Cherry Heering

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.

The name Ratafia comes from the latin word for ratification, which was used when a treaty was passed. The parties involved celebrated afterwards with a drink, and it is believed that the liqueur took on the name as well. Balanced between sweetness and acidity, and small amount tannin added by the merlot. Rich texture; flavors of dark chocolate and macerated cherries.