
FRED JERBIS 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 Jerbis 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 Fred Jerbis Fernet for Sweet Vermouth in your next Manhattan for a more herbaceous take on the classic cocktail.