



LYNX

ALPINE RED VERMOUTH

Vermouth is a wine flavored with different botanicals having a history of thousands of years, which has its roots in ancient Greece. It is however in Turin in the eighteenth century, heart of the tradition of Piedmontese liquors, that the new recipes of this product were created and the first Vermouths as we know today were born. The name, borrowed from German, was used to define *Artemisia Absinthium*, the true aromatic base of Vermouth. Lynx is a mountain Vermouth, produced with our red wine and characterized by the use of alpine herbs.

INGREDIENTS

The protagonists in the creation of Lynx are the aromatic herbs. In addition to *Artemisia absinthium*, which is the only essential component in the production of Vermouth, we combine in a wise alchemy various other plants and roots, both native and not. The base wine, on the other hand, is composed of one of our red wines.

SUMMARY

Base: red wine of own production

Main botanicals: *Artemisia absinthium*, *Asperula*, Gentian root, Sage, Rosemary, Rhubarb, bog pine.

Vinification: maceration of all botanicals in wine, subsequent fortification and addition of sugar

Production: 2000 bottles

Alcohol: 17 avv

Residual Sugar: 90g/l

PRODUCTION METHOD

It starts with a first infusion of *Artemisia absinthium* in the wine, and after some days it proceeds with a second infusion by adding the other aromatic herbs that make up the recipe. The result of these two macerations is a wine rich in essential oils, with astringent, balsamic and bitterish notes. At this point the wine is fortified with alcohol in order to obtain an alcohol by volume of 17% and a part of sugar is added. Before bottling, there is a period of aging where all the components are blended together until they find the right harmony.

Lynx is a wine with an alpine character and a bitter sweet taste. We suggest to consume as an aperitif, at the end of a meal or as an ingredient for cocktails.



CESCONI