

# Mata Vermouth Tinto



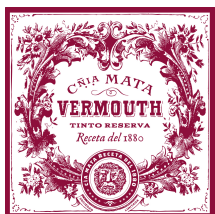
Dating back to a family recipe from 1880, Mata Vermouths reflect the family heritage of generations of winemaking. Patrick Mata's ancestors have been producing this artisanal Spanish vermouth for well over a century, and developed the perfect recipe over time through trial and tribulation of over 40 blends. This one came out on top. Having sold the original winery in the 1970s in Malaga, Mata Vermouth is now made in the northern Spanish province of Bierzo. The vermouth is considered 'French Style' meaning, it is slightly drier and aged for more than 18 months with its spices. This process allows for better integration of flavor through gentle co-mingling of wines and herbs. In addition, the alcohol is more seamless and integrates into the flavors more elegantly.

The Mata Vermouth resurrection has always been a personal dream of Patrick Mata, co-founder of Olé & Obrigado. His family sold these vermouths in the US prior to prohibition, and now, almost 100 years later, he is thrilled to re-introduce these historic beverages back into the country. Bringing these artisanal vermouths into the market is a way of honoring his loved ones from generations past, while offering the discerning aperitif drinker something special and unique. The vermouths of Europe are seeing a renaissance in the US. The Mata family offerings represent a provenance in family tradition which brings flavors of old into the present.

While the exact blend is a secret, some of the dominant botanicals are dry chamomile, clove, vanilla and turmeric. With a spicy and slightly heady flavor profile, Mata Vermouth evokes flavors of woodsy forest floor, ripe macerated berries and African spice. Delicious on its own, over ice, or blended in your favorite cocktail, Mata Vermouth provides unique flavor, longstanding history and pedigree winemaking in every sip.

**RATING HISTORY:** 2022 Double Gold Medal by The Fifty Best

**GRAPE:** 90% Mencia, 10% Godello



**VINIFICATION AND AGING:** The vinified wine macerates for approximately 18 months with various roots, flowers and savory herbs. Examples include Ceylon cinnamon, star anise, clove, saffron, bitter orange peel and sage. Once maceration is complete, the vermouth is filtered and slightly fortified. Wine spirits are added, along with a small amount of grape must, to create a rounder mouthfeel. The ingredients in Mata Vermouth Tinto are as follows. **PLANTS OR DRY LEAVES:** Wormwood (*Artemisa absinthium*, L): Plant with a strong but pleasant smell due to an essential oil that can be extracted from the fresh plant. Wall germander (*Teucrium chamaedrys*, L): Contains an essential oil and a bitter compound. Blessed thistle (*Cnicus benedictus*): Extremely bitter taste. Common Centaury (*Centaurium erythraea*): Extremely bitter taste. Hyssop (*Hyssopus officinalis*): Contains a long-lasting essential oil delivering a characteristic smell. Slightly bitter taste. Clary sage (*Salvia sclarea*): Contains an essential oil as well as tannic and bitter compounds. **FLOWERS:** Cloves (*Eugenia caryophyllata*): Contain eugenol and traces of vanilla. Hops dried flowers (*Humulus lupulus*): Used as a flavouring agent in beer that also provides bitterness. Dried elderflowers (*Sambucus nigra*). Saffron (*Crocus sativus*): Strong smell and bitter taste. **FRUITS & SEEDS:** Star anise seeds (*Illicium anisatum*): Contain an essential oil mainly composed of acetol, Bitter orange peel, Cardamom, Coriander seeds, Vanilla. **ROOTS:** Elecampane (*Inula helenium*), Gentian roots. **WOOD & BARKS:** Ceylon cinnamon, Dried bark of croton, Peruvian bark, Bark of pomegranate.

**ALCOHOL CONTENT:** 15.0%

**UPC CODE:** 8437013189668