



LEOPOLD
ESTD BROS 1999

X

MATTHIASSEN SWEET WERMUT

Leopold Bros is back with another collaboration project, this time teaming with Matthiasson winery in Napa for a groundbreaking Wermut project—an aromatized wine utilizing Matthiasson's Napa Cabernet Sauvignon along with our own Three Chamber brandies.

Wermut is the German word for wormwood, which was often used as an ingredient in the aromatized wines of the 16th century. The French pronunciation of vermouth is what many aromatized wines are called today. Wermut, however, refers specifically to those made with Grande Wormwood.

The Leopold Bros x Matthiasson Wermut is possibly the most indulgent expression of wermut ever created. Starting with a base of Steve Matthiasson's 100% organic, barrel-aged Napa Cabernet Sauvignon, Todd then blends in both California pear and Colorado peach brandies distilled on the historic Three Chamber Still—the first to be produced this way in over 100 years.

From there, the Grande Wormwood is infused, along with white pepper, vanilla, green mandarins, Rooibos tea, rose petal, chocolate, ginger root, and Belgian candi sugar. The resulting wermut is incredibly fragrant on the nose, running a full spectrum of fruit flavors and exotic spices. The texture is full-bodied and slightly tannic, showcasing the structure of the Napa Cabernet.

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Base: 100% Napa Cabernet Sauvignon
Fortification: Three Chamber peach & pear brandies
Botanicals: Grande Wormwood, white pepper, vanilla, green mandarins, Rooibos tea, rose petal, chocolate, ginger

20% ABV 40 PROOF
LIMITED RELEASE SIZE 700ML