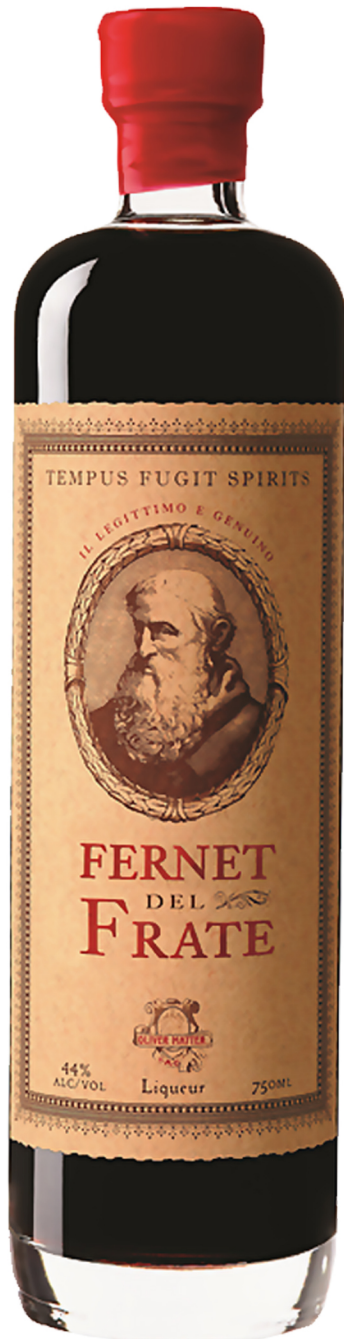




## FERNET DEL FRATE



### PRODUCT INFORMATION

Follows a historic recipe, which was purchased in 1930 from a long-closed Italian distillery.

### TASTING NOTES

Deep colored, almost black, with golden reflections from the expensive addition of fine saffron.

### PROCESS

It is made in micro-batches by hand at the Matter Distillery in Switzerland following an original, hand-written recipe.

### SOURCE

Uses only the finest and rare ingredients utilized in the legendary vintage fernet: Aloe, Saffron, Quinquina, Gentian, Anise, Angelica, Mint and Myrrh, etc.

### AVAILABLE SIZES

750ml

### ABV / PROOF

44% ABV / 88 PROOF

### BRAND INFORMATION

Tempus Fugit Spirits is dedicated to the glory of the well-made cocktail. The goal is to source and recreate rare spirits and liqueurs from the pages of history to satisfy the demands of the most discerning connoisseur. Along with the world's finest absinthes, Tempus Fugit was determined to seek out fine rare liquors that were once staples in classic pre-Prohibition cocktails, which have been lost over time. In most cases, Tempus Fugit recreated these liqueurs in-house using historic 19th-century protocols, many cross-referenced in several languages, to arrive as close in taste to these forgotten spirits as is possible, or surpass them. From rare fruit, flower and plant liqueurs to bitters, amari, vermouths and chinati, Tempus Fugit prides itself in finding out what's missing from the back bar of the most discerning bartenders.