



## Fejbatting Vermouth

Terrior vermouth from Fejø.

Here at Hideaway Vineyard we love the Italian style – the food, the wine, the look and the lifestyle – so it made sense to us to dive into the Italian wine history and create a beautifully dry vermouth!

Fejbatting is a lovely wine based vermouth. It is the wine that carries the taste experience, while the herbs and alcohol play like soft music in the background.

It was developed with careful thought, that it is the grapes that are the integral and most important part of the taste experience in the vermouth.

The wine is well-matured, fermented in stainless steel tanks and then matured in oak barrels for five years.

The tall laurel tree and the almost 10 year old rosemary bush at Hideaway have offered a small portion of their leaves to this vermouth, with the beach wormwood was collected along Fejø's coast.

The very slight amount of sugar allows the aromas from the herbs to open, while the wine is stabilized with alcohol.

### Serving

Fejbatting Vermouth - can be enjoyed with ice and tonic or can be used as a special edition to cocktails.

### Fejbatting vermouth with cranberry or sea buckthorn

*For 2 people:*

2 dl cold, Fejbatting vermouth

1 dl cranberry vodka or sea buckthorn vodka ( 1 dl. vodka and ½ dl. Cranberry or Sea Buckthorn juice)

2 ice-cubes

2 half lemon slices

Pour all the ingredients into chilled glasses and serve.

Alcohol: 18% vol

[> Fejbatting Vermouth can be bought here](#)