

# Wigle Whiskey

Wigle is a family owned and operation. The distillery became operational in December of 2011 and opened to the public in March 2012 after two years of lobbying to change the state laws to allow for an on-premise model of craft distillery to exist in Pennsylvania. In 2015 & 2016, Wigle was the most awarded craft whiskey distillery in the US by the American Craft Spirits Association and has won Best in Category Craft Rye Whiskey (2015), Best in Category Wheat Whiskey (2016), and Best in Category Genever (2016), in the same double-blind competition of hundreds of whiskeys from around the country. Wigle devotes an enormous amount of resources to innovation and makes each of its dozens of spirits, including Whiskeys, Gins, Honey Spirits and Bitters, grain-to-bottle from local, organic ingredients. Wigle never, ever purchases spirits from bulk suppliers.



Amaro Vermut is a twist on traditional vermouths; this copper pot distilled spirit is finished with regional apple cider instead of the traditional sweet wine and infused with wormwood, cacao nibs, cinnamon, and cloves, Wigle Amaro Vermut is herbaceous and complex, and makes a for a great sipping vermouth as well as a unique mixer in classic cocktails.

# AMARO VERMUT



**Distillery:** Wigle Whiskey

**Spirit Style:** Vermouth

**Base Ingredients:** Local apple cider fortified with NGS macerated with wormwood, cacao, cinnamon, and cloves

**Still Type:** Pot-column hybrid

**Still Size:** Two Christian Carl alembic pot stills; one 650L (w/offset 5 tray rectifying column and botanical basket) and one 950L

**Distiller:** Alex Grelli

**Finishing:** Botanicals are removed and pressed; sugar is added to sweeten the vermouth

**Filtration:** Coarse coffee filter; non-chill filtered

**% Alcohol:** 20%

**Format:** 750ml

**Bts/Cs:** 6