

INTERROBANG SWEET VERMOUTH

Recipe No. 47

“THE BEST AMERICAN VERMOUTHS | Serious Eats, 2014 | Named for the punctuation mark that indicates the end of an exclamatory rhetorical question, Interrobang produces vermouth in Oregon’s Willamette Valley...”

Our Sweet Vermouth is based on a centuries-old German recipe and is perfect for aperitifs and craft cocktails. Garnet in color, it has an aromatic nose full of orange peel and baking spices – sweet up front and finishing with a bitter kick.



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INTERROBANG WHITE VERMOUTH

Recipe No. 73

“VERMOUTH ON THE RISE | Saveur, 2014 | With a whole new crop of fortified wine debuting in the U.S., we’ve put together a selection of our favorite American vermouths...”

Our White Vermouth is based on a traditional French recipe and is perfect for aperitifs and craft cocktails. Honey-colored, it has a floral nose with notes of cardamom and citrus on the palate, finishing with the cinchona bitterness of a classic quinquina vermouth.



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