

**BRITO FARM.**

# HERBAL PROXY

This is our classic profile, built upon an abundance of favorite herbs like hyssop & sage. A pinch of calamus provides mythical minerality. It's herbal, yet fermentation gives it an unexpected and unique taste.



- Character: Elegant, multi-layered, with a delicate floral note.
- Texture: Lightly sparkling and crisp, slightly tannic.
- Taste: Clearly acidic and predominantly dry.
- Finish: Clean, with a noble, light bitterness.

## TIP

A great sparkling wine substitute for Spritz-type mocktails.

This drink's acidity and dry, bitter finish make it a versatile food partner:

Cuts Richness: Excellent with fatty fish (salmon, halibut) and white meats.

Balances Creaminess: Perfect with cream soups, risotto, and soft cheeses (Brie, Camembert).

Refreshes Palate: Complements spicy appetizers and cured meats.

Aperitif: Serve chilled to stimulate the appetite.

**herbs 4% (sage, hyssop, lemon verbena, oregano, lemon balm, hawthorn flower and leaf, French tarragon, thyme, calamus root, dandelion root, mint, chamomile), sugar, gooseberry, birch leaf, linden leaf.**

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# FROM FARM TO DRINK.



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# SLAVIC APERITIF

This is exactly how an aperitif should taste: slightly bitter, bold, and sweet balanced.

It delivers the flavour of grapefruit (though none is added), layered with a nostalgic hint of tinned peaches/pineapple and first punch of estragon.



- **Aroma:** High, pronounced aroma dominated by estragon and a full bouquet of field herbs.
- **Mouthfeel:** Fruity and full-bodied, delivering a sweet-sour, fresh, and vibrant (living) sensation.
- **Finish:** A lasting aftertaste defined by slight bitterness and noticeable astringency

## TIP

An excellent vermouth substitute in mocktails, perfect as a base for a zero-proof Negroni.

his aperitif's herbal boldness, sweetness, and astringency are designed to complement savory and earthy flavors.

- **Complements Savory:** Ideal with cured meats (charcuterie), pickled appetizers (fermented vegetables), and rich pâtés.
- **Elevates Earthy:** Excellent match for egg dishes (e.g., frittatas with herbs), roasted root vegetables (like beets or carrots), and walnuts/almonds.

**herbs (sage, hyssop, lemon balm, rosemary, thyme, tarragon), peaches in syrup (water, peaches 49%, sugar, citric acid), NFC aronia juice, wormwood**

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