



ALFRED

ALOIS & MANFRED

ALFRED

THE PROJECT &
ITS DIRECTORS



SEMI-DRY Wermut

Between 1974 and 1979 Alois Gölles and Manfred Tement went to school together. Now forty years later a creative blend of both their cellars is reconnecting them.

The base wines for this exceptional Vermouth from **Manfred Tement's** cellar are classical, fruit driven and elegant. **Alois Gölles** is adding character and liveliness with the fine brandies he is known for. Selected botanicals and the forceful and astringent power of the vermouth make ALFRED a distinctive and elegant bitter at the same time:

- Wormwood (*Artemisia absinthium*)
- Cardamom (*Elettaria cardamomum*)
- Thyme (*Thymus vulgaris*)
- Fennel (*Foeniculum vulgare*)
- Coriander (*Coriandrum sativum*)
- Rose petals (pink)
- Orange peel (*Citrus sinensis*)

All characteristics that we enjoy and that we can - at the same time - easily use to describe the friends Manfred and Alois as well.

Old friends. New ideas. United in one bottle.

SHAKEN or STIRRED?

The perfect serve

Alfred Vermouth is both an aperitif and a digestif with a great tradition.

The classic is served pure - on the rocks - without any other ingredients.

ALFRED's 'Perfect Serve:

- 5 cl ALFRED vermouth
- Ice cubes
- Tonic or soda
- Garnish: lemon or orange

17 % alc. by vol. 750 ml

Contains sulfites and nuts

Weingut Tement GmbH

Zieregg 13, A-8461 Berghausen | Tel. +43 (0) 3453 4101 Fax +43 (0) 3453 4101-30

weingut@tement.at www.tement.at

