

MATTEI

L.N. Mattei Cap Corse Réserve Quinquina is crafted using an excellent fortified wine as its base. In contrast to other aperitifs, this wine base is more strongly characterized by floral notes. Two grape varieties native to the Cap Corse region are used for the fortified wine: Muscat and Vermentinu. The sweetness comes entirely from the grape must, which serves as the base for the Mistelle.

Compared to the drier Rouge version, Cap Mattei Blanc tastes fresher and zestier. Citrus notes are evident on both the nose and palate. Cedrat, also known as citron, is a significant component of Cap Mattei Blanc. The citrus note pairs perfectly with the bitterness of quinine.

As a Quinquina, Cap Mattei Blanc is excellent for resurrecting classic cocktails like the Vesper Martini, where the commonly used dry vermouth often lacks sufficient bitter flavors. Furthermore, it works wonderfully in highball drinks with tonic and pairs perfectly in short drinks with fruity rum varieties and Rhum Agricole.

L.N. MATTEI Cap Corse Grand Réserve Quinquina Blanc

Arikel №	1766
Capacity	750 ml
Alcohol content	17 % vol.
Case content	6 bottles
EAN-Code bottle	3268140000138
Bottle weight	1,5 kg
EAN-Code case	-
Case weight	10 kg
Palletconfiguration:	
Cases per layer	19
Layers per pallet	4
Cases per pallet	76
Country of origin	French
Colorant	None
Allergens	Contains sulfites and nuts
Food entrepreneur	SA La Distillerie – Siren 321 640 625 – 15 bd Général De Gaulle, Korsika, French

