OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Mata Vermouth Tinto



Dating back to a family recipe from 1880, Mata Vermouths reflect the family heritage of generations of winemaking. Patrick Mata's ancestors have been producing this artisanal Spanish vermouth for well over a century, and developed the perfect recipe over time through trial and tribulation of over 40 blends. This one came out on top. Having sold the original winery in the 1970s in Malaga, Mata Vermouth is now made in the northern Spanish province of Bierzo. The vermouth is considered 'French Style' meaning, it is slightly drier and aged for more than 18 months with its spices. This process allows for better integration of flavor through gentle co-mingling of wines and herbs. In addition, the alcohol is more seamless and integrates into the flavors more elegantly.

The Mata Vermouth resurrection has always been a personal dream of Patrick Mata, co-founder of Olé & Obrigado. His family sold these vermouths in the US prior to prohibition, and now, almost 100 years later, he is thrilled to re-introduce these historic beverages back into the country. Bringing these artisanal vermouths into the market is a way of honoring his loved ones from generations past, while offering the discerning aperitif drinker something special and unique. The vermouths of Europe are seeing a renaissance in the US. The Mata family offerings represent a provenance in family tradition which brings flavors of old into the present.

While the exact blend is a secret, some of the dominant botanicals are dry chamomile, clove, vanilla and turmeric. With a spicy and slightly heady flavor profile, Mata Vermouth evokes flavors of woodsy forest floor, ripe macerated berries and African spice. Delicious on its own, over ice, or blended in your favorite cocktail, Mata Vermouth provides unique flavor, longstanding history and pedigree winemaking in every sip.

RATING HISTORY: 2022 Double Gold Medal by The Fifty Best



GRAPE: 90% Mencía, 10% Godello

VINIFICATION AND AGING: Mata Vermouth Tinto is crafted from wine macerated for 18 months with a blend of roots, herbs, flowers, and spices. After maceration, the vermouth is filtered, lightly fortified with wine spirits, and rounded out with a touch of grape must. Key botanicals include wormwood, clary sage, centaury, hyssop, and blessed thistle; flowers like saffron, elderflower, hops, and cloves; spices and fruits such as star anise, bitter orange peel, cardamom, coriander, and vanilla; and roots and barks like gentian, elecampane, Ceylon cinnamon, Peruvian bark, and pomegranate bark. This complex blend gives the vermouth its balanced bitterness, rich aroma, and smooth mouthfeel.



ALCOHOL CONTENT: 15.0%

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