

MITHRADATES

a Vino Amaro



MITHRADATES is a vino amaro made with red wine from New York's Finger Lakes region and aromatized with 34 unique botanicals. The grapes (Noiret), harvested in 2023, were vinified and then fortified with various herbal extractions before resting in used bourbon casks and steel tanks.

This vino amaro is in Forthave Spirits' historical line, where ancient medicinal recipes are reinterpreted as digestivi.

THE HISTORY an Elixir



Watson, G. Theriac and Mithradatum. The Wellcome Historical Medical Library, 1966

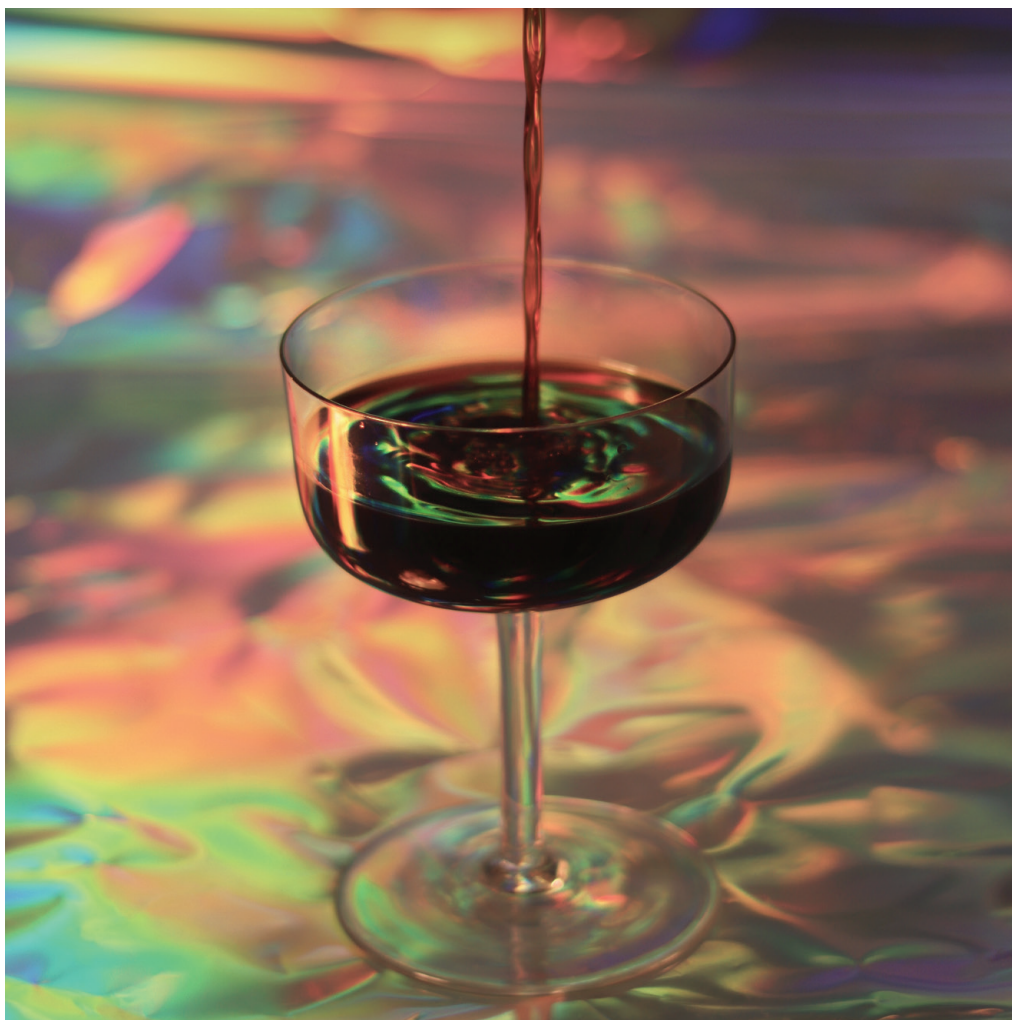
Among the legendary remedies of the ancient world few experienced as long lasting a fame as Mithridatum. For nearly two thousand years, this elixir of long-life was sold and consumed as prescriptive medicine. During this time, it became one of the most coveted tonics well until the 19th Century, ingested by Julius Cesar, Charlemagne, and Queen Elizabeth I among others.

The recipe is attributed to Mithradates VI, the king of Pontus in the first century BCE. He fought legendary wars with the invading Roman Empire. The lands of Pontus abounded in medicinal herbs, to which Mithridates took a keen interest. He became obsessed with botanicals, poisons and antidotes, and experimented with them enthusiastically.

Mithridates combined these experiments in herbal remedies and poisons into one elixir. It consisted of aromatic and bitter herbs preserved in wine. Fearful of being poisoned, he ingested a microdose of it every day to develop an immunity from the deadly toxins as protection against assassination by Roman generals. Although Mithridates worked in secret, the original recipe is believed to have contained more than 50 ingredients.

The recipe for Mithridatum was referenced widely in texts by Pliny the Elder, Plutarch, and Galen. It is with a nod to this history that we created our version of a digestivo inspired by Mithradatum.

IN THE GLASS



With a deep ruby color reminiscent of a port, this fortified and aromatized wine-based amaro balances sweetness, bitterness, and spice. The addition of herbs, citrus and other botanicals gives a warming sensation that mixes with the vinous notes of dried, sweet fruit. The bitterness from chincona bark compliments the fine tannins and adds depth and complexity. It is at once earthy and fruity with notes of figs, cedar, and mace. This vino amaro can be enjoyed neat, over ice with tonic, or in the place of red vermouth in cocktails.