



Among the most famous of French Quinquina, enjoyed for generations by visitors and residents of the Island of Corsica. It is composed of a variety of local and exotic spices, walnuts and cinchona bark (quinine) on a base of Corsican Muscat and Vermentinu mistelles. The result is an aperitif of tremendous depth with a wonderfully dry finish. Since its creation in 1872 by Louis-Napoléon Mattei, Cap Corse Mattei is the oldest and best known aperitif of Corsica.



APERITIF
WINE
France
17% Alc/Vol

750 ml | 3268140000145 12 x 750 | 03268148000147

Highlights:

- ✦ Best-known aperitif wine of the French Island of Corsica
- ✦ Tremendous depth with a wonderfully dry finish
- ✦ Made from local and exotic spices, walnuts and quinine bark
- ✦ Producer Louis-Napoléon Mattei began in 1872
- ✦ Serve on ice neat or with soda/tonic and citrus peel
- ✦ Complements rye whiskey cocktails



Mattei is still today family owned, and all macerations, aging and bottling are done in house. Cap Corse Rouge is traditionally served neat or on ice with tonic or soda, garnished with citrus peel. It mixes well with rye whiskey, especially so in a Boulevardier.



influenced by both France and Italy, as well as northern Africa. Mattei discovered the beneficial properties of cinchona tree bark during a voyage to the Caribbean, and he brought it to Cap Corse to blend with local wine made from Muscat and Vermentinu grapes. He added spices that made their way through Cap Corse's bustling port, as well as Cedrat (citron), a thick-peeled ancestor of lemon. Cap Corse Mattei Quinquina was soon exported across the globe.



Boulevardier

Boulevardier

Stir with ice:

- 1 oz Mattei Cap Corse Rouge Quinquina
- 1 oz Aperitivo Cappelletti
- 1 oz rye whiskey

Strain into double rocks glass filled with ice.
Garnish with orange peel.

Mattei Rouge Spritz

Build in a double rocks glass with ice:

- 2 oz Mattei Cap Corse Rouge Quinquina
- 2 oz club soda or tonic water

Garnish with grapefruit peel.

Shikoku

Build in a highball glass with ice:

- 1.5 oz Japanese whisky
- 1.5 oz Mattei Cap Corse Rouge Quinquina
- 5 oz club soda

Garnish with lemon peel.

Vintner's Whimsy

Stir with ice:

- 1 oz Mattei rouge
- 1 oz Cocchi Vermouth di Torino

Strain into a flute.
Fill with sparkling wine.
Garnish with orange peel.