

## Like its origins

### How apros Black Forest Vermouth is made

At apros we do something very simple: we refine wines and thus make a good product even more interesting. It could be as simple as that, but we have – in true Black Forest fashion – fiddled with it a little more.

# apros®

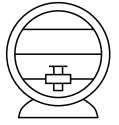


#### Kaiserstuhl

The Kaiserstuhl is one of the most beautiful and warmest wine-growing regions in Germany. Our Pinot Gris and Pinot Noir grapes grow here.



## 1



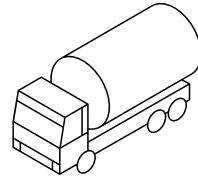
#### Wines

At the vineyard Freiherr von Gleichenstein at the Kaiserstuhl, the base wines are produced.

**White Wine**  
Pinot Gris

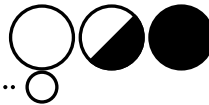
**Rosé**  
Cuvée of Pinot Gris (60%) and Pinot Noir (40%)

**Red Wine**  
Pinot Noir



#### Gutach

After vinification, the base wines are taken to nearby Gutach – located in the heart of the Black Forest. In the Elztal distillery, with centuries-old tradition and great experience in maceration processes, our apros Black Forest Vermouth is created.



40 km



## 2

#### Maceration

Depending on the variety, a macerate is prepared, consisting of wine distillate and the respective botanicals.

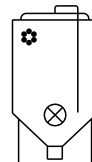
#### Main Botanicals



**White**  
bergamot  
lemon peel  
chamomile  
spignel

**Rosé**  
rosemary  
pink pepper  
orange peel  
angelica root

**Red**  
cardamom  
cinnamon  
lavender  
bergamot



## 3

#### Blending

The respective macerate is married with the matching base wine. The three apros Black Forest Vermouth are now ready for bottling.



#### Wine Distillate

One part of the Pinot Gris is distilled into a clear wine distillate.



**Unlimited for tasty drinks**  
We enjoy our apros Black Forest Vermouth pure, on ice, as a long drink or in cocktail classics.

