

# Why Vya Sweet Vermouth Makes a Better Manhattan

When it comes to Manhattans, not just any vermouth will do. The quality and complexity of the vermouth greatly affects the quality and complexity of the cocktail. For a better Manhattan, use Vya Sweet Vermouth and enjoy the difference.

## The Difference Makers

*Rye whiskies/bourbons have oaky flavor profiles that include vanilla, coconut, spices*

*Baking spices in Vya Sweet – cinnamon, nutmeg, cardamom, cloves – uniquely complement the oak, spices and vanilla components of whiskey/bourbon*

*Vya is made with complex, balanced, and aromatic base wines – Orange Muscat and Tinta Roriz, not just dry white wine – and it brings balance, complexity, and aroma to the Manhattan and other mixed drinks*



*Best with at least 1 oz. or more: you can use more Vya than other vermouths in your cocktails to add flavor and aroma*



## Classic 50:50 Manhattan

1 1/2 ounce Vya Sweet Vermouth  
1 1/2 ounce rye whiskey  
3 dashes Regan's orange bitters

[www.Vya.com](http://www.Vya.com)

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