# VERMOUTH
# REINVENTED

## VYA SWEET VERMOUTH
### *Balanced, Aromatic & Rich... Ask for it.*

**Did you know that Vermouth is one of the most popular beverages in the world and is primarily enjoyed alone on the rocks?** A fortified, infused <u>wine</u>, vermouth has been around for centuries and is consumed regularly throughout many countries by itself or as the perfect compliment to an almost endless list of both classic and modern cocktails. Vya Sweet Vermouth is an adventurous and exceptional take on the blank canvas that is fortified infused wine and is truly the first of its kind in the US as a premium, craft American Vermouth.

**Aroma:** Nutmeg, Clove, Cinnamon, Dark Cherry.

**Taste:** Think Holiday Spices. The cinnamon, nutmeg, ginger, clove and cardamom add an exciting culinary dimension unique to Vya. The ideal balance of sweet and bitter.

**Suggested Serving:** Enjoy chilled on the rocks with a twist of orange. Consume before a meal to stimulate appetite, or after to settle digestion. Experiment with adding to a myriad of cocktail recipes like those featured below.



### Vya Vermouth & Soda

- 2 oz Vya Sweet Vermouth
- Top with Soda Water
- Garnish: Orange Wedge

Place ice in a highball glass. Add Vya Sweet Vermouth. Top with soda water. Squeeze orange slice in a glass. Garnish with an orange slice.

### The Vya Aperitif

- 1 to 3 Parts Vya Sweet Vermouth
- 1 Part Vya Extra Dry Vermouth
- 1 Twist Orange

Pour Vya Sweet and Vya Extra Dry into a rocks glass with ice. Add a twist of orange. Stir once or twice.

### The Vya Negroni

- 1 Part Vya Sweet Vermouth
- 1 Part Campari
- 1 Part Gin
- Garnish: Orange Strip

Add ingredients to mixing glass with ice. Stir, serve up and Garnish.

### 50:50 Manhattan

- 1.5 oz Vya Sweet Vermouth
- 1.5 oz Rye Whiskey
- 3 Dashes Regan's Orange Bitters

Combine ingredients in a shaker or mixing glass. Stir or shake with ice and strain into glassware.

*Don't forget to try our **Vya Extra Dry** and **Vya Whisper Dry Vermouths** too! For more creative & delicious Quady recipes visit -* **www.quadywinery.com**

# QUADY
### SWEET & APÉRITIF WINES