

VYA EXTRA DRY

Vya Extra Dry Vermouth, released in 1999, is America's Original Craft Vermouth developed at Quady Winery by fortified wine expert Andrew Quady. Quady infused his winemaker's passion for aromatics, balance, flavor and aftertaste into crafting Vya's formulas.

Vya Extra Dry Vermouth is made in a dry French style, with 15+ botanicals like lavender, linden, elecampane and rosebuds that enliven and refresh the palate. Vya Extra Dry's unique base is a fresh blend of dry white wine and Quady's own proprietary Essensia® Orange Muscat, a dessert wine with orange marmalade characteristics. **Proprietary ingredients, carefully crafted formulas, and expert winemaking result in vermouth that you can use more of in your cocktails because it is superbly balanced, adds enticing aroma, and harmonizes well with other spirits.**

How to enjoy:

Vya Extra Dry Vermouth's cool, aromatic botanicals pair fantastically with the juniper notes in gin for a fresh and exciting Martini. Pair it with Vya Sweet Vermouth and whiskey for an outstanding Perfect Manhattan. As an aperitif or digestif, simply pour Vya Extra Dry Vermouth on the rocks and add a twist of lemon to experience "a blooming spring meadow in crisp mountain air." For the bartender or mixologist, Vya Extra Dry is an exciting, fresh base that plays well with a variety of ingredients. It is equally lovely in 3-ingredient drinks and in more complex cocktails.



"Made with a base of California wine, this golden vermouth has a gentle golden raisin and dried apple fragrance. The citrusy, herbaceous palate offers hints of lemon peel, sage, and grapefruit peel and pith, finishing dry, with mouthwatering acidity."

- Kara Newman, Wine Enthusiast, 2022



Vya
VERMOUTH
Aperitif

800-733-8068
info@quadywinery.com
www.Vya.com





Vya Wet Martini

1 oz. Vya Extra Dry Vermouth
2 oz. Gin (London dry style preferred)
1 dash Orange Bitters
Garnish: Lemon or Olive

Combine ingredients in a shaker or mixing glass. Stir gently until very cold. Strain into chilled glassware. Garnish with lemon or olive.



El Vermut

2 oz. Vya Sweet Vermouth
½ oz. Vya Extra Dry Vermouth

Combine in a glass over ice. Stir. Garnish with an orange slice and green olives.



Madera County Spritz

1 ½ oz. Vya Extra Dry Vermouth
¾ oz. Aperol
1 ½ oz. Dry cucumber soda
Garnish: Strip grapefruit peel

Fill a rocks glass with ice. Add Aperol and Vya Extra Dry. Fill with dry cucumber soda. Peel a two-inch strip from a grapefruit and bend to express oils over the top of the effervescent cocktail. Drop peel for garnish.



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