

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.

Technical Data

Vintage: Non-Vintage

Alcohol: 17.8%

Residual Sugar: 1.3%

pH: 3.4

TA: 4.4

Available in 750ml



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Vya Extra Dry 750ml

Vya

VERMOUTH
Aperitif

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