

VYA SWEET



Vya Sweet 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 Sweet Vermouth is made in an Italian style, with 17+ botanicals and spices like cinnamon, nutmeg, cardamom, and clove that open the palate and marry with the vanilla notes in whiskey. Vya Sweet's unique base is a blend of dry white wine, Quady's own proprietary Essensia® Orange Muscat, and Starboard® Batch 88, a port-style wine. Essensia® is a fortified dessert wine with orange marmalade characteristics. Starboard® Batch 88 has a chocolate-raisin character and is made with Portuguese grape varieties aged an average of five years. **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 and harmonizes well with other spirits.**

How to enjoy:

Try Vya sweet in the Quady family's favorite 50:50 Manhattan, or in the classic 2:1 style, if you prefer. Enjoy it in a Negroni, a famously bitter cocktail made exceptionally palatable with Vya's enticing aroma and harmonious sweet characteristics. As an aperitif or digestif, simply pour Vya Sweet Vermouth on the rocks and add a twist of orange to experience "Christmas in a cocktail glass." Vya Sweet makes 3-ingredient cocktails taste fabulous and is equally exciting in more complex drinks.

Technical Data

Vintage: Non-Vintage

Alcohol: 15.5%

Residual Sugar: 14.2%

pH: 3.5

TA: 5.4

Available in 375ml & 750ml



Vya Sweet 375ml



Vya Sweet 750ml

Vya
VERMOUTH
Aperitif

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