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

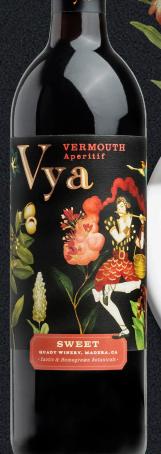
Rye whiskies/bourbons have oaky flavor profiles that include vanilla, coconut, spices

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

VERMOUTH Aperitif

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 2:1 Manhattan

2 oz. Rye whiskey 1 oz. Vya Sweet Vermouth 3-5 dashes preferred bitters Garnish: orange peel or brandied cherry

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