

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 whiskeys/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

Best with at least 1 oz. or more: you can use more Vya than other vermouths in your cocktails to add flavor and aroma

Vya
VERMOUTH
Aperitif



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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