

Vya

VERMOUTH Aperitif



Quassia Bark



Sweet Orange Peel



Elecampane Root



Galangal Root



Angelica Root



Gentian Root



Coriander Seed



Blessed Thistle



Cinchona Bark



Cinnamon



Cardamom



Cloves



Bitter Orange Peel



Nutmeg



Vya Sweet Vermouth is a sweet, Italian-style vermouth that conjures visions of holiday baking in a cozy kitchen on a cold winter's day. Featuring 14 botanicals, Vya Sweet is infused with seeds, bark and roots such as cinchona bark and gentian root, which add warming energy to the vermouth. These components tend to have bitter elements, which are then balanced with sweetness. Take a sip and open your palate with spices like cinnamon, cardamom and cloves, baking spices with fragrant, warming effects. Enjoy flavors and aromas of citrus from bitter orange and sweet orange, which balance and blend fantastically with the warm baking spices and complex bitter notes in the vermouth. Vya Sweet Vermouth pairs incredibly well with the vanilla notes in whiskey for a brilliant Manhattan or try it in a negroni, a famously bitter cocktail made especially palatable with Vya's enticing aroma and harmonious sweet characteristics.

SWEET
QUADY WINERY, MADERA, CA
• Exotic & Homegrown Botanicals •