

VERMOUTH LA COPA Blanco

González Byass
Desde 1835
Familia de Vino



ALCOHOL

15%

BASE WINE

Selection of Fino Sherries

RESIDUAL SUGAR

140 g/L

BOTANICALS

Wormwood, savory, cinnamon, cloves,
orange peel and nutmeg.

Origin

In González Byass, the first references of Vermouth go all the way back to 1896. Our inventory shows the existence of Vermouth between 1896 and 1926. First, it was found in sections about imported wine and later, from 1909, it was included in the bottling in various regions.

The Vermouth La Copa range is based on these recipes and the label designs are referring to the ancient Vermouth labels recovered from González Byass' historical archives.

Elaboration

The González Byass white Vermouth is a delicious combination of dry Fino Sherry with a salty character and a selection of classic botanicals, inspired by an original recipe dating back to 1896, then called "French Vermouth". Finally, concentrated must is added to provide a sweet and seducing balance.

Tasting Notes

Clean, elegant and intense. You will find concentrated citrus aromas, perfectly blended with the delicious, bitter touches of wormwood and savoury. Cinnamon, nutmeg and the high residual sugar balance out the bitterness.

Recommended serve

Vermouth La Copa Blanco is ideal to be served on its own, with ice, or used as base ingredient in modern cocktails.

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