

VERMOUTH

LA COPA

Extra Seco



AGEING

Produced from Fino sherry aged for an average of 3 years following the traditional Solera system

ALCOHOL: 17%

RESIDUAL SUGAR: 28 g/L

PH: 2.99

TOTAL ACIDITY: 4.55 g/L

González Byass
Desde 1835
Familia de Vino
USA

HISTORY

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

La Copa Extra Seco is a white and extra dry Vermouth produced from a selection of very dry Fino Sherries aged for an average of 3 years following the traditional Solera system in American oak casks. The principal botanicals used are wormwood, savory, clove and cinnamon. Red fruits, such as raspberry, have also been added to achieve a long and persistent balsamic aftertaste. This vermouth has slightly more alcohol than the sweet vermouths which empowers the expression and impression.

Based on González Byass' world famous Tio Pepe and the historical specialisation and expertise of the winery within the Fino Sherry Style

WINEMAKER'S COMMENTS

Clean elegant and intense. Concentrated citrus aromas, perfectly blended with the delicious, bitter touches of wormwood and savoury. Red fruits added to achieve a long and persistent balsamic aftertaste.

RECOMMENDED SERVE

La Copa Extra Seco Vermouth is an ideal aperitif, served over ice, with soda and as part of both modern and classic cocktails.

CONTACT:

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