

Enhamistas



BODEGAS GONZÁLEZ BYASS

VERMUT LA COPA

ORIGIN -

Jerez de la Frontera

STYLE

White Sherry Vermouth

AGING -

3 years as fino, then infused

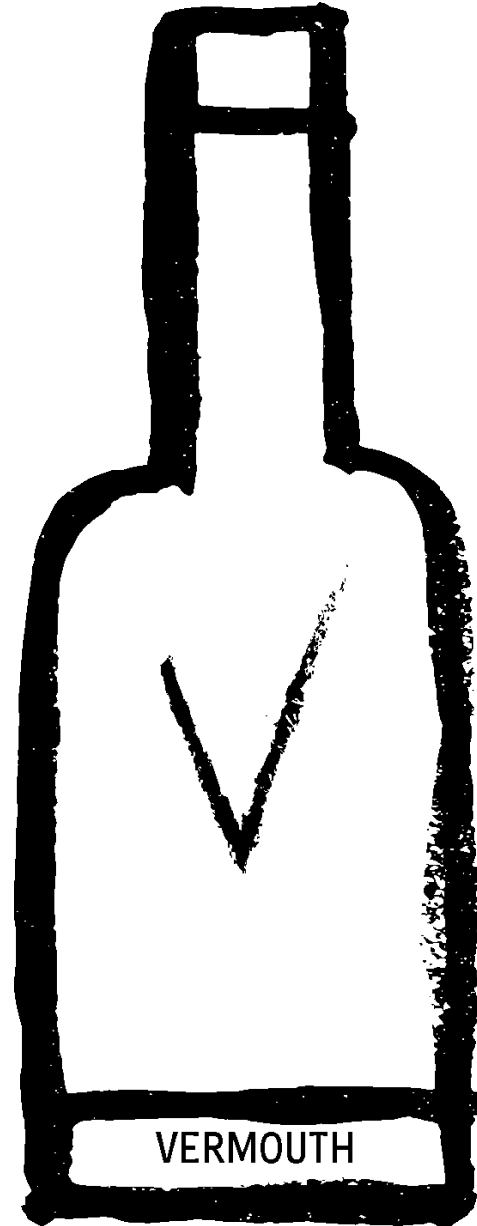
VINIFICATION -

GRAPES

Palomino Fino

SERVING TEMP

Cold, over ice, in cocktail



PRODUCER PROFILE:

Bodegas González Byass is one of the most important sherry houses in all of Jerez. Their origin dates back the 1830's, and are most famous for their fino sherry Tío Pepe.

This Vermouth is an ancient house recipe, resurrected by master blender Antonio Flores. It's very herbal, slightly bitter, full of citrus, and perfect on ice or blended into a cocktail.

La Copa Extra Seco is a white, extra dry vermouth produced from a selection of very dry fino sherries aged for an average of three 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.