

VERMOUTH

LA COPA

Extra Seco

González Byass
Desde 1835
Familia de Vino



ALCOHOL

17%

BASE WINE

Selection of Fino Sherries

RESIDUAL SUGAR

28 g/L

BOTANICALS

Wormwood, savory, cinnamon, cloves
and red fruits

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 and a selection of classic botanicals, typically seen in Vermouths. The white Vermouths are inspired by original recipes dating back to 1896, then called "French Vermouth".

Tasting Notes

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

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