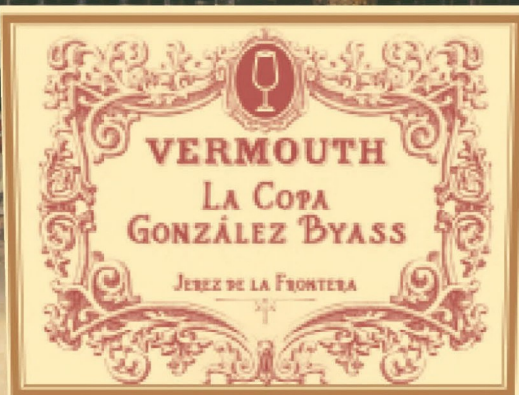




HISTORY

In González Byass we have references to Vermouth dating back to 1896. The inventory books show the existence of Vermouth between 1896 and 1926. Firstly in the section of foreign wines and then as of 1909 included in the bottling business from various regions. Vermouth La Copa is based on an original recipe and design dating back to 1906 retrieved from our historic archives.

PRODUCTION

La Copa brand was one of the first to be registered by González Byass dating back to 1884. The production follows the original recipe from 1906 and the packaging is a replica of the original label. La Copa is produced from fine Oloroso and Pedro Ximenez soleras which are more than 8 years old. A meticulous selection of botanicals is carried out, with the aim of achieving the perfect bitter-sweet, aromatic balance. The principal botanicals used are wormwood, savory, clove, orange peel, nutmeg and cinnamon. The proportion of botanicals used is a closely guarded secret, kept under lock and key in the winery.

WINEMAKER'S COMMENTS

Intense spiced aroma, notes of clove and cinnamon stand out, with an elegant bitterness on the finish. On the palate it is smooth and elegant. There can be no doubt as to its origins in Jerez.

RECOMMENDED SERVICE

The perfect aperitif to revive the classic 'Vermouth moment'. Enjoy well chilled, on its own or with soda and crushed ice. Vermouth is a key ingredient in many of the best cocktail recipes.

AGEING:
Produced from fine Oloroso and Pedro Ximenez soleras of more than 8 years old

ALCOHOL:
15.5%

PH:
3.33

TOTAL ACIDITY:
3.3 g/l (Tartaric Acid)

RESIDUAL SUGARS:
141 g/l



CONTACT:
GONZALEZ BYASS USA
1525 W HOMER ST, SUITE 301, CHICAGO,
IL, 60642
TEL: 773 334 6700
info@gonzalezbyassusa.com