

# Behind the Cork™ - González Byass La Copa Vermouths

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## González Byass La Copa Vermouth — Extra Seco & Rojo - (\$24.99 each)

While Vermouth can be the perfect addition to any cocktail, these Vermouth offerings from González Byass really shine on their own.

Vermouth, as described in a recent blog, is actually a fortified wine. A highly aromatic fortified wine with botanicals that include herbs, bark, roots, citrus and spices with the Wormwood plant being the classic ingredient.

The González Byass La Copa (meaning *the cup*) Extra Seco Vermouth is a white *extra dry*

version (28 g/L residual sugar) produced from 100% Palomino grape that is aged for an average of three years in the traditional Solera System of American oak casks. It exhibits a clean and elegant intensity with concentrated citrus aromas along with the bitter touches of Wormwood. It's an ideal aperitif, served over ice, but can also be blended with soda or used as part of many classic cocktails.

The González Byass La Copa Rojo Vermouth is a red version produced with 75% Palomino grape and 25% Pedro Ximénez grape that is aged for more than eight years in Soleras. With Wormwood again playing a starring role, this Rojo Vermouth also includes botanicals such as clove, orange peel, nutmeg and cinnamon. The resulting bitter-sweet (141 g/L residual sugar) and savory flavors of this Vermouth include classic cola flavors to go along with all the spiciness. It too is an ideal aperitif, served over ice, but can also be blended with soda or used as part of many classic cocktails.

Both of these La Copa Vermouth offerings from González Byass are delicious either on their own or as part of your favorite cocktail. Cheers!

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**Disclosure of Wine Sample Submission:** I received this wine at no cost for review. The opinions expressed are entirely my own.

Samples provided by Rebekah Polster of Donna White Communications