

Tis the season for festive fall & winter flavors. Full of aroma and complexity, discover the versatility of Quady sweet wines in this season's cocktails.

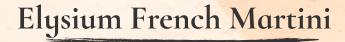
Essensia Cosmopolitan

INGREDIENTS

1½ oz. Vodka or Citrus Vodka 1 oz. Quady Essensia Orange Muscat ½ oz. Lime Juice 1 dash Cranberry Juice Garnish: lime wedge or wheel

Add ingredients to a shaker filled with ice. Shake and strain into a martini or coupe glass. Garnish and serve.





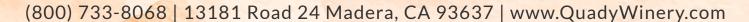
INGREDIENTS

1½ oz. Vodka ½ oz. – 1½ oz. Quady Elysium Black Muscat ½ oz. Pineapple Juice Garnish: lemon peel

Add ingredients to a cocktail shaker with ice and shake. Strain into a martini glass. Garnish and serve.



SWEET & APÉRITIF WINES





Cranberry Margarita

INGREDIENTS

3 oz. Cranberry Juice 1½ oz. Blanco Tequila 1 oz. Essensia Orange Muscat 1 oz. Fresh Lime Juice ¼ oz. Simple Syrup or Agave

Garnishes: sugar (for rim of glass), fresh cranberries, fresh rosemary

Rim the glass with sugar and add ice.

Place all ingredients in a cocktail shaker with ice and shake until mixed. Pour over ice. Garnish with fresh cranberries and sprigs of fresh rosemary.



INGREDIENTS

4 oz. Prosecco ½ oz. Elysium Black Muscat ½ oz. St-Germain Elderflower Liqueur Garnish: 1 Luxardo cherry

Pour chilled Elysium and St-Germain Elderflower Liqueur into a chilled champagne flute. Top with chilled prosecco.

Add a Luxardo cherry.



Jingle Juice



1 bottle of Electra Moscato and/or Red Electra Moscato
1 bottle of Sparkling Wine
1 cup Pomegranate Juice
34 cup Essensia Orange Muscat
14 cup Pomegranate Seeds
3 tbsp. Sugar
2 Oranges
Ice cubes

In a punch bowl, dissolve the sugar in the pomegranate juice, stirring vigorously. Add the Red Electra and Electra Moscato, Essensia Orange Muscat and sparkling wine, then stir to mix. Finish by adding orange slices and pomegranate seeds to the punch bowl. Serve over ice.

