

ELYSIUM BLACK MUSCAT



Elysium Black Muscat is an aromatic dessert wine made by the fortified wine experts at Quady Winery. Its violet-crimson color, litchi-rose aromas and flavors of boysenberry and cherry come from the rare Black Muscat variety it is made from - one of the few Muscat varieties with a black skin.

Elysium ferments while macerating on the grape skins to achieve intense aromas, flavoring and beautiful color. It is then balanced with perfect fruit acidity for a clean finish.

Elysium is wonderful with desserts and cheeses, especially goat cheese and Gorgonzola. Pair it with dark chocolate or red fruit tarts and pies, with cream-based desserts and cheesecake. Elysium poured over vanilla ice cream is an effortless favorite.

Not just a dessert wine, Elysium is versatile and delicious in spritzers and cocktails. Try it on ice with tonic water and lemon for a summertime spritzer, or mix it up with whiskey, lemon, and sweetener for an Elysium Sour. Add it to prosecco or another sparkling wine to make a Black Muscat rendition of the popular French "kir royale."

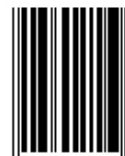
Grape Variety: Black Muscat

Alcohol: 15% (Fortified)



"This sweet wine has notes of candied red cherry, strawberry and cranberry along with fresher tones of pink roses, lily of the valley and lilac, guava and papaya."

- Stacey Briscoe, Wine Enthusiast, 2024



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Elysium 750ml

QUADY
SWEET & APÉRITIF WINES

800-733-8068
info@quadywinery.com
www.quadywinery.com