

QUADY

SWEET & APÉRITIF WINES

ELYSIUM BLACK MUSCAT



Elysium Black Muscat is a lightly fortified, aromatic sweet/dessert wine made by the sweet wine experts at Quady Winery. Elysium's rose-like aroma precedes cherry, strawberry, and litchi fruit flavors. The rich fruit experience finishes clean due to the careful addition of fruit acidity. Elysium is both a fun loving and a romantic wine—perfect for parties and special occasions.

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

Elysium is surprisingly versatile in spritzers and cocktails. Try Elysium 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 other sparkling wine to make a Black Muscat rendition of the popular French "kir royale."

Visit quadywinery.com for decadent dessert and cocktail recipes.

Grape Variety: Black Muscat

Alcohol: 15% (Fortified)



"Ruby garnet color. Aromas of grenadine, grappa, honey, orange flower blossom, and citronella with a vibrant, very sweet light-to-medium body and a silky, intriguing, medium-long strawberry licorice, dried honey, and hints of fennel finish with no oak flavor. A distinctive and bold Muscat for the after-dinner pour."

- *Tastings.com, 2021*

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