

QUADY

SWEET & APÉRITIF WINES

ESSENSIA ORANGE MUSCAT



Essensia Orange Muscat is a lightly fortified, aromatic sweet/ dessert wine made by the sweet wine experts at Quady Winery. The experience of Essensia is unmistakable: the rich gold color is accompanied by spicy orange-apricot-pear flavors and aromas, balanced with fruit acidity to finish clean, tempting you for one more sip.

Essensia and dessert are sensational together. Pair with white fruits such as peach, pear, or apricot; or with chocolate, almond, and apple desserts, or cheesecake. Dip in biscotti, moisten cakes, and add to truffles. Drink it alongside fresh goat cheese and enjoy the interplay of contrasting flavors. Savor a glass of Essensia on its own at the end of the meal for a satisfying dessert in a glass.

You can create remarkable drinks with Essensia. Pour into a flute of sparkling water or champagne, or use in a cocktail to add aroma, complexity, and sweetness. Use Essensia as a substitute to Triple Sec in your favorite Margarita recipe to experience the difference.

Visit quadywinery.com for decadent dessert and cocktail recipes.

Grape Varieties: Orange Muscat and Muscat Canelli.

Alcohol: 15% (Fortified)



"Brilliant light amber color. Savory, fruity aromas and flavors of preserved peaches, pineapple herb shrub, salted caramel, saffron, and white tea with a silky, bright, fruity sweet medium-to-full body and a seamless, breezy finish manifesting elements of apricot cobbler, black strap molasses cookie, floral iced tea with honey, and hint of smoked nuts. A nice, not-too-sweet dessert wine that with its bright acidity, layered flavors, and chewy fruit tannins will pair nicely."

- *Tastings.com, 2021*

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