

QUADY

SWEET & APÉRITIF WINES

RED ELECTRA MOSCATO

History

As the story goes, Quady winemakers first discovered Electra Moscato while they were tasting through the early stages of our famed Essensia Orange Muscat Dessert Wine. After the original Electra Moscato was introduced and met with an incredible following, ideas began to swirl around the thought of creating a red moscato variation using the addition of Black Muscat - the rich aromatic grape used in our Elysium Black Muscat Dessert Wine. Red Electra was first bottled in 2000 and was the first Quady wine to include all three of the muscat varieties Quady had become well known for. Red Electra Moscato has climbed the ranks to become the number one selling Quady wine in spite of being one of the latest to be released.

Winemaking

Like its sibling, Electra Moscato, Red Electra is more aromatic, crisp and refreshing than other moscatos. Whereas most moscatos are made from Muscat of Alexandria, Red Electra is made up of Orange Muscat, Black Muscat and Muscat Canelli. These varieties are more difficult to grow and bear smaller yields, but their aromas and flavors are more refined. To make Red Electra, free run juice is fermented for more than a month at low temperature after which it is chilled, sterile filtered, and bottled. This process preserves its delicate flavors and slight fizz.

Taste

Red Electra Moscato is garnet red, tastes of succulent cherry, berry, and peach, and has a slight sparkle. The Black Muscat in Red Electra Moscato delivers a subtle tartness which accompanies its sweet fresh fruit flavors perfectly. Try it with all kinds of desserts and cheeses including chocolate bon-bons, truffles, spiced holiday cookies, vanilla, and fruit.

Technical Data

Vintage: 2018

Grape Varieties: Orange Muscat, Black Muscat & Muscat Canelli

Alcohol: 5.5%

pH: 3.2

RS: 17.6%

TA: 8.4



Red Electra 750ml

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