

QUADY

SWEET & APÉRITIF WINES

ESSENSIA ORANGE MUSCAT

History

In 1980, Andrew Quady's discovery of underused Orange Muscat grapes in Reedley, California, led him to make a wine that celebrated the intense aromas and spicy fruit flavors of the grapes. "Essensia" refers to the idea that the wine contains the very essence of the grape. In Italy the variety is known as Moscato Fior d'Arancio: Orange Blossom Muscat. Essensia astonished the wine world. At the time, sweet wines were looked down upon. The idea that a distinctive Orange Muscat Varietal wine could be made in the San Joaquin Valley was a revelation.

Winemaking

The Orange Muscat grapes are harvested at 24 brix, crushed, chilled and allowed to macerate. Wine spirits are added to arrest the brief fermentation. The wine is aged for about 3 months in well aged 60 gallon (mostly French oak) barrels.

Taste

Essensia is a full-bodied sweet wine made with Orange Muscat grapes. The experience of Essensia is unmistakable: a rich gold in the glass is accompanied by spicy orange-apricot-pear flavors and aromas, balanced with perfect fruit acidity to finish clean, tempting you for one more sip.

Essensia and dessert are sensational together. Pair with chocolate, almond, peach, apricot and apple desserts, or cheesecake. Dip in biscotti, moisten cakes, and add to truffles. Drink it alongside fresh goat cheese and enjoy the interplay between the sweet and sour flavors.

Technical Data

Vintage: 2018

Grape Varieties: Orange Muscat & Muscat Canelli

Alcohol: 15% (Fortified) pH: 3.4

RS: 17.0% TA: 7.7



0 130225 7

Essensia 750ml



0 130228 8

Essensia 375ml

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