

Margaritas & Sangrias

Margaritas & sangrias are always in season. Make yours with Quady sweet wines for enticing aromas and flavors you won't find anywhere else.



Summer Sangria

Ingredients

Electra Moscato
Lemon-Lime Soda
Peaches
Strawberries
Blueberries
Garnish: mint leaves

Preparation

Slice peaches and strawberries. Add a few slices of each to glass and muddle. Fill glass with Electra Moscato, pouring over the muddled fruit. Add additional slices of peach and strawberries, plus blueberries. Top with chilled lemon-lime soda. Garnish with mint leaves.

Frozen Cherry Berry Margarita

Ingredients

2 oz. Quady Red Electra Moscato
2 oz. Tequila
1 oz. Quady Essensia Orange Muscat
1 oz. Lime Juice
¼ cup chopped Strawberries
Garnish: lime wheel
Rim: salt, lime zest, sugar

Preparation

On a small plate, combine equal parts salt, lime zest and sugar. Rim a margarita glass with a lime wedge. Dip the rim into the salt mixture.

Combine all ingredients into a blender. Blend until smooth. Transfer to your prepared margarita glass and garnish with a lime wheel.



Rosérita

Ingredients

3 oz. Quady Electra Moscato Rosé
1½ oz. fresh Lime Juice
1½ oz. Blanco Tequila
¾ oz. Agave Syrup
Garnish: limes, strawberries, salt or sugar

Preparation

Combine lime juice, agave and tequila in a cocktail shaker with ice. Shake well until combined. Pour into a rocks glass with ice and rimmed with salt or sugar depending on preference. Top with Electra Moscato Rosé. Garnish with lime wheels and strawberries.



QUADY

SWEET & APÉRITIF WINES

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Watermelon Margarita

Ingredients

3 oz. Quady Red Electra Moscato
1 oz. Silver Tequila
¾ oz. Watermelon Juice
¾ oz. Lime Juice
Garnish: Watermelon pieces
Rim: sea salt

Preparation

Add watermelon juice, lime juice, tequila and a handful of ice to a cocktail shaker and shake vigorously. Strain into a rocks glass rimmed with lime and salt. Top with Quady Red Electra Moscato.



Sweet & Spicy Jalapeño Margarita

Ingredients

1½ oz. Reposado Tequila
1 oz. Essensia Orange Muscat
1 oz. fresh Lime Juice
1 oz. Agave Nectar
1 Jalapeño (seeds removed and sliced)
1 dash of Orange Bitters
Garnishes: salt and sugar (for rim of glass),
sliced jalapeño, lime wedges

Preparation

Mix equal parts salt and sugar on a plate. Rim a rocks or cocktail glass with juice from a lime wedge, then dip the rim in the sugar and salt mix.

Place desired number of jalapeño slices and agave nectar in a cocktail shaker. Muddle the jalapeño in the nectar, then add the other margarita ingredients and ice. Shake until mixed and well chilled. Strain into your glass rimmed with salt and sugar. Garnish with extra slices of jalapeño if desired.



Smoked Essensia Mezcal Margarita

Ingredients

2 oz. Quady Essensia Orange Muscat
2 oz. Mezcal
¾ oz. fresh Lime Juice
¼ oz. fresh Lemon Juice
½ oz. Orange Juice
Rim: chili-lime powder

Preparation

Add all ingredients to a shaker. Add ice and shake. Strain over ice into a rocks glass rimmed with lime or lemon juice and chili-lime powder. Serve.

