

ELYSIUM BLACK MUSCAT



Elysium Black Muscat is an aromatic dessert wine made by the fortified wine experts at Quady Winery. Its violet-crimson color, litchi-rose aromas and flavors of boysenberry and cherry come from the rare Black Muscat variety it is made from - one of the few Muscat varieties with a black skin.

Elysium ferments while macerating on the grape skins to achieve intense aromas, flavoring and beautiful color. It is then balanced with perfect fruit acidity for a clean finish.

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

Not just a dessert wine, Elysium is versatile and delicious in spritzers and cocktails. Try it 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 another sparkling wine to make a Black Muscat rendition of the popular French "kir royale."

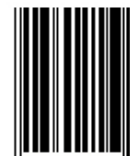
Grape Variety: Black Muscat

Alcohol: 15% (Fortified)



"This wine is supple, lush and concentrated with aromas of red currant jam, strawberry preserve, simmering spices and dried rose petals. Other notes waft through, including raspberry jam, red plum, pink grapefruit zest and orange-blossom honey. Classic offering from a longtime California producer. Pair with your favorite fruit dessert."

- Tonya Pitts, Wine Enthusiast, 2024



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Elysium 750ml



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