



Country: United States of America

Region: California

Producer: Quady Winery

Vintage: 2013

Colour: White

Grape Variety: 100% Orange Muscat Status: Still, Vegetarian – Milk

Allergens: contains sulphites

Dry/Sweet 6 (1 is dry, 7 is very sweet)

abv: 15.0% - bottle size: 37.5cl



Tasting Note:

Vibrant orange in colour, this wine delivers luscious sweet oranges and apricots on the palate. The bittersweet orange Luscious sweet oranges and apricots on the palate with bittersweet orange marmalade notes which balance well with the zesty citric acidity.

Winery information:

Andrew Quady's change of career from making fireworks to making wine produced an explosion of its own kind when he created Essensia from the Orange Muscat grape. It was an instant success and until 1985 he could not make enough to satisfy demand. Now Quady is the foremost American winery specialising entirely in dessert wines and continues to win medals worldwide.

Vinification:

The Orange Muscat grapes are crushed, chilled and left to macerate. Fermentation was arrested with neutral grape brandy. This arrested fermentation preserves the delicate aromas of the fresh, ripe grapes. Therefore, the wine is lightly fortified to about 15% alcohol and aged for 3 months in used, mainly French oak barrels.

Food Recommendation

Is excellent served chilled in small glasses with desserts consisting of peach, pear or apricot f ruits or pumpkin pie.

