HOUSE OF TOWNEND

# Elysium Black Muscat, Andrew Quady, Half Bottle

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| **Price** | £16.50 |
| **Code** | ELYS005 |

A rare wine that actually matches with chocolate based desserts and other richer confections, or can replace dessert entirely.

**Tasting Notes:**

Elysium is a brilliant crimson purple colour with aromas of ripe berries, rose petals, strawberries and lychees. The vibrant acidity balances beautifully with the sweetness of this wine making it a very refreshing drop.



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| Specification | |
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| **Vinification** | This rare dark Muscat is picked over several days in te warm vineyards of Central California, when some of the grapes have been affected by Botrytis. Mainly manually harvested along with some machine picking, the grapes are crushed and the juice macerated on the dark skins for a period of weeks to enhance the colour and to add structure, tannins, spice and the unmistakable Parma Violet and prune characters of this delicious dessert wine. Fermented in thermo - regulated tanks, this wine is clarified and bottled in the spring after the harvest |
| **ABV** | 15% |
| **Size** | 37.5cl |
| **Drinking Window** | Drink now |
| **Country** | USA |
| **Region** | California |
| **Type** | Dessert Wine |
| **Grapes** | Black Muscat |
| **Vintage** | 2023 |
| **Style** | Sweet |
| **Body** | Rich and full flavoured |
| **Producer** | Quady Winery |
| **Producer Overview** | In a small San Joaquin valley town, Andrew Quady discovered an unused patch of the rare Orange Muscat grape varietal, known in Italy as Moscato Fior d'Arancio. |
| **Closure Type** | Cork |
| **Food Matches** | Wonderful with cheeses, especially goat cheese or Gorgonzola or with chocolate based desserts. |