

Quady, 'Vya' Sweet Vermouth, California



Awards

Silver, IWC, 2020

Vermouth Trophy, IWC, 2022

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Producer Note

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. In 1975 Quady's first port-like wine was made from Amador County Zinfandel. Now it is made from traditional Portuguese varietals such as Tinta Roriz and Tinta Cao.

Vineyard

Produced from grapes grown in California's Central Valley, in well drained and alluvial soils.

Winemaking

The Sweet Vya is a blended base wine, made from a blend of Orange Muscat; and Valdepenas and Tinta Roriz, which imbue it with its red fruit tones. The wine was lightly fortified with neutral grape brandy. Over 17 botanicals consisting of bark, roots, seeds, citrus rind, cinnamon, clove, nutmeg and wild ginger -to name but a few- were macerated in the base wine delicately infusing it with these complex flavours.

Tasting Note

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Grape

Orange Muscat 50%, Valdepenas 40%, Tinta Roriz 10%



Winemaker:	Andrew Quady
Region:	California
Sub region:	California
Country:	USA
Alcohol:	16%
Dry/Sweet value:	6 (1 is dry, 7 is very sweet)
Residual Sugar:	168
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	N/A
Biodynamic:	No
Product Code:	85521NV1
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Screwcap