

Salt of the Earth

BRAND:

Salt of the Earth formed in 2011 as a partnership between an expert moscato grower, a veteran moscato winemaker, and an experienced winery owner to deliver better moscato at an affordable price. The expertise of the Salt of the Earth team is unparalleled in the moscato market and nothing comes close to Salt of the Earth quality in its price range.

PEOPLE & PLACE:

Winegrape grower Denis Prosperi started growing quality muscat varieties for the Quadys in 1983. The Prosperi family and a small group of committed muscat growers in the Madera, California area grow these specialized varieties using their decades of experience to cultivate the highest quality fruit that meets the standards of Quady Winery.

Salt of the Earth wines come from a warm, dry valley where the grapevines grow lush and the fruit hangs heavy with sugar: California's San Joaquin Valley. Moscato grapes are grown in a variety of soils that are remnants of a vast inland sea. Warm days are just right for making sweet wines. The long summers ensure ample time to reach full ripeness before being harvested in the fall.



MOSCATO ORO

TASTE:

This newest release from Salt of the Earth offers a premium choice for Moscato fans who prefer higher alcohol content. Made with Orange Muscat grapes, Moscato Oro features vibrant acidity with touches of stone fruit and natural sweetness balanced with zesty citrus notes.

Serve chilled.

ABV 16%



MOSCATO ROJO

TASTE:

This newest release from Salt of the Earth offers a premium choice for Moscato fans who prefer higher alcohol content. Made with a blend of Black Muscat grapes, Moscato Rojo features a bouquet of dark fruit flavor with layers of jammy notes and a warm, smooth finish.

Serve chilled.

ABV 16%

