Enlightenment Nought Dry Mead 2022

Tech Specs

Type: White Mead

Ingredients: New york state wildflower, honey and

water

Region/Subregion: New York,

Organic? Yes
Vegan? Yes
ABV: 12.40%

A closer look...

Total Production: 200 cases

Fermentation Methods: Nought is fermented for over a year in

oak barrels previously used to age red

wine.

Winemaker: Raphael Lyon rot filtered

All about this bottle

Nought is the ideal introduction to all-natural mead. The crisp brightness of wild-fermented yeast is balanced with the gentle mouthfeel of honey to produce a harmonious and extremely drinkable dry mead suited from summer sunsets to long winter nights.

