

Enlightenment

2022 "Athamor" Caramelized Mead United States

Type:	White Wine
Farming Methods:	Hand harvested
Winemaker:	Raphael Lyon

ABV	14.20%	Sizes	375ml
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Organic	Vegan
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ABOUT THIS BOTTLE

The Athamor is a "bochet" style mead inspired by the famed alchemical oven of the same name. Its creation begins with slowly heating raw honey to caramelize it, imparting rich, deep flavors. This caramelized honey is then fermented using two different wine yeasts, resulting in a dark amber ferment. Following the initial fermentation, the meadery carefully ages The Athamor in recently emptied Heaven Hill Whiskey barrels for over a year. During this extended aging process, the mead takes on additional rich notes of chocolate and vanilla, perfectly complementing its caramelized honey base. Dry and brisk, with a high alcohol content exceeding 17% ABV, The Athamor is a perfect sipper for those chilly nights to come. One can savor its complex flavors and warming embrace in a rocks glass, optionally with a single ice cube to release its aromas.

Enlightenment Wines embraces natural fermentation techniques, allowing spontaneous fermentation driven by indigenous yeasts with minimal additives. The meadery emphasizes traditional, low-tech methods in their production, relying primarily on basic tools like large vessels and paddles. Their meads are aged in neutral barrels, typically those previously used for red wine, for about a year, allowing for gentle oxygenation and mellowing without imparting strong oak flavors. Minimal filtration is practiced to preserve the natural characteristics of the mead.

