

Enlightenment

2024 Memento Mori Dandelion Mead United States



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

ABV	16.00%	Sizes	375ml
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Organic	Vegan
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ABOUT THIS BOTTLE

Memento Mori combines wildflower honey, orange peel, and dandelions foraged at peak bloom to create a sensory experience akin to strolling in a meadow on the first warm day of spring. One of the first meads ever produced and sold by Enlightenment Wines Meadery, Memento Mori has come to set the standard as America's finest dandelion wine. Fermented with a greater amount of honey than other meads made by Enlightenment Wines Meadery, Memento Mori features long and intriguing tannins, with an intriguing vegetal base note that makes it a distinctive substitute for dry vermouth. Traditionally used in New England as an early-spring medicinal tonic, this mead can now be enjoyed all year as a refreshment in the aperitif/digestif mode. 18% ABV Semi sweet.

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.