

# Enlightenment

2024 "Night Eyes" Sparkling Botanical Mead  
United States



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

ABV	12.40%	Sizes	750ml
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Organic	Vegan
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## ABOUT THIS BOTTLE

This sparkling, pet-nat style mead is bubbly and fragrant up front, followed by intricate flavors of wild-fermented yeast and foraged herbs. Made from New York State honey, cherries, and apples, which are fermented together for six months before being infused with hand-picked sumac and rose hips. After aging for another six months in wood barrels, this bone-dry mead goes through a second bottle fermentation that produces its lively effervescence.

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.