

Enlightenment Wines

Beequette

2022

Tech Specs

Type:	Spklwh Mead
Region/Subregion:	New York
Organic?	Yes
Vegan?	Yes
ABV:	10.50%

A closer look...

Fermentation Methods: Our honey is diluted with water and combined with various botanicals, fruit, or fruit juices that are available locally and seasonally, and then fermented in wood barrels until there are no sugars from the honey remaining. In some cases, we begin the ferment in stainless steel or glass. We primarily use wild yeast that already exists on the fruits and in our honey. The yeast multiplies, consuming the sugars and converting them to alcohol. The water and alcohol extract the right flavors from the herbs and skins of the fruit until the meadmaker decides to remove them. It is a low-tech process that allows us to produce meads of the highest quality in cooperation with the natural world.

Winemaker: Raphael Lyon

All about this bottle

Enlightenment Wines own honey based piquette... the Beequette features a lower ABV of 10.5% and is spontaneously fermented from honey, elderberries and lemon peel. It is aged for a year in oak and naturally bottle conditioned for the bubbles everyone loves. The Beequette is a wonderful sparkling accompaniment to that stroll in the park, visit to the beach or whatever balm is required to solve the end of summer blues. The label imagery is reproduced from the recently re-released public domain 'Thought Forms, A Record of Clairvoyant Investigation.' Originally released in 1901 by spiritualist painters Annie Besant and C.W. Leadbeater, the treatise is an expose of mind bending observations, focusing on the blurry relation between color, thoughts, emotion and dare we say taste a true inspiration for the blending components that is at the heart of this beverage and event.