

Enlightenment

2022 "Charm" Sparkling Summer Flower Honey Wine
United States

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

ABV	12.00%	Sizes	750ml
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Organic	Vegan
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ABOUT THIS BOTTLE

Charm is a captivating sparkling mead that promises a bright yet hearty drinking experience. The production process for this unique beverage involves several carefully executed steps. First, it undergoes fermentation with two white wine yeasts, which likely contributes to its complex flavor profile. Raw spring honey is used as the primary fermentable, imparting a distinctive sweetness and floral notes. The mead is then barrel-aged, a process that can add depth and subtle flavors to the final product. Finally, it undergoes bottle conditioning on the lees, a technique that enhances the development of fine bubbles and contributes to the mead's complexity. This meticulous process results in a toothy texture, suggesting a full-bodied mouthfeel with noticeable structure. The combination of wine yeasts and honey likely creates a balanced flavor profile, marrying the floral sweetness of honey with the crisp acidity typical of sparkling wines. The bottle conditioning technique not only contributes to the development of fine bubbles but also adds depth to the flavor, while the lees aging enhances the mead's complexity and may introduce subtle yeasty or bready notes. Overall, Charm presents itself as an effervescent, well-rounded mead that offers the refreshing qualities of a sparkling wine with the unique character of honey. Its description suggests a versatile beverage suitable for various occasions, inviting drinkers to "Be Charmed" by its lively and sophisticated nature.

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.