

## Enlightenment

## 2022 Wines Beequette

## **United States**

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

ABV	10.50%	Sizes	750ml	
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	Organic		Vegan	



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 salve 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.

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.

