



WILD RED MEAD









What is Mead?

Mead is the world's oldest alcoholic drink, with a global history over 9,000 years. It has been made and drunk in Ireland for centuries. There are many styles including meads with fruit, spices and herbs but once most of the fermentable sugars come from honey, then it's a Mead.

The raw honey is mixed with local water, fruit and yeast and fermented off dry.

Kinsale Mead

A light, refreshing drink, handcrafted in small batches using carefully sourced, natural ingredients, old recipes and modern techniques.

Naturally gluten free. Low in Sulfites.

Wild Red Mead

A melomel style mead where the Spanish Forest honey is fermented with fruit. Packed full of flavour it balances the tartness of Wexford blackcurrants with sweet, dark cherries. Off Dry, 12% ABV

Gold award in the special choice category at the Free From Food Awards.

Tasting Notes:

A very clear, clean primary red fruit aroma with a beautifully melded blackcurrant and cherry flavours and a smooth finish.

Serve:

Enjoy on its own at room temperature or over ice with a thin slice of orange or as a cocktail base. Try mulling with spices for a warming, winter drink.

Cocktail

Red Bonny Sangria – Wild Red Mead, Cointreau, lime juice over ice and an orange slice.

Food Pairing:

Great paired with duck and Cumberland sauce, wonderful with sticky barbecue ribs, strong cheese or rich, dark chocolate.

Honeymoon

It is said a month's supply or a moon cycle of mead was gifted to newlyweds to bring good luck to the marriage, hence the name Honeymoon.