



Sparkling Mead Can

THE WINE

Our **ORGANIC, GLUTEN FREE**, semi-dry mead has natural essence of orange and ginger to add to the traditional mead flavor profile. This specialty mead offers aromas of fresh honey with a pleasant effervescence to pique the palate. It is light in body, with small refreshing bubbles that fill the mouth. The finish is crisp and clean with lingering hints of Valencia orange. Serve this sparkling mead in a chilled pilsner-style glass.

\$5.00 / 250 mls can, 8.4 fl. oz.

PRODUCTION NOTES

The honey for this specialty Sparkling Mead is produced in hives throughout southeastern Brazil in mountain rainforests in the state of Parana. It is a blend of various wildflowers from the key floral sources of: Bracatinga, Vassourao, Branquilo, Maria Mole and Angico. As there is no commercial agriculture in this mountainous region, the small local farmers are able to gather honey from their hives that is free of chemical pesticides to produce our **100% organic honey**. **CHAUCER'S CELLAR'S** has partnered with the Breyer family in Brazil through our American packer Bee Seasonal in Arizona. The Breyer family's long beekeeping tradition in Parana helped establish the Technical School of Agriculture with an apiary museum, equipment and observation hive. The Technical School is able to teach students of all ages the value of pollinators for flowers, the economic potential of beekeeping and the importance of environmental protection. The Breyer family has been certified organic since 2002 with their own hives. They also coordinate more than 500 beekeeping families which are integrated into their organic program.

FOOD PAIRING SUGGESTIONS

- Pairs well Asian food, BBQ, fruit and nuts
- Enjoy with spicy food, sushi and seafood



AWARDS

- Silver
CA State Fair Wine Competition

Packaging: 250 mls / 8.4 fl. oz.
12 Pack Case
256 Cases/Pallet

Residual Sugar: 3.5% by Weight
Alcohol: 6.7% by Volume

Can UPC: 0-8060010010-2

Ingredients: Filtered water, 100% Pure Organic Honey, Natural ginger essence, natural orange essence, tartaric acid, yeast, sulfites, CO2