

# CAMELOT MEAD

## Tasting Notes

- Soft floral nose and a mild honey flavor.
- Delicately sweet and light to the taste.
- Balanced acidity and sweetness.
- Best chilled or served over ice.
- Great as an aperitif or dessert wine.

## Vinification

Carefully sourced orange-blossom honey is fermented to near dryness in stainless steel tanks.

“Reserve sweetened” by adding more honey after fermentation.

The result is a wine with delightful, clean floral-honey flavor and aroma.

## Food pairings

Delicious with Asian fare or light chicken dishes.

Drizzle over a fresh fruit salad.

Pair with mild creamy cheeses such as havarti or brie.

Blend  
Honey Wine

Alcohol  
10%

Residual Sugar  
8%

