

# Cuvee Anguis Singularum

is a dry sparkling apple mead made from a blend of organic apples, cherries and honey. Fermented on a farm in the Hudson Valley near New Paltz it is unprocessed, bottle conditioned, without dosage, and made in the *Méthode Ancestral*; (as opposed to the *Méthode Champenoise*) producing a cloudy, bone dry but fruity cousin to the classic Spanish cava.

This dry style mead starts with a mixture of local honey and fruit and is slowly fermented in small casks at extremely low temperatures for five to six months as it is infused with dried elderberries and selected teas.

Then it is hand bottled with a tiny amount of sugar.

The still living wine continues to ferment in the bottle, converting all the remaining sugar into the CO2 bubbles.

Left unsulfited and unfiltered, the sediment (lees) sink to the bottom of the bottle and add to the subtle bouquet which is a mark of its unique flavor.

Released in an edition of only 180 bottles,  
this wine is generally only available to members of Enlightenment Wines quarterly CSA-

\*Community Supported Alcohol

Each bottle is numbered by hand, the labels designed and silkscreened by the winemaker.

**ENLIGHTENMENT WINES**

*Wines, Meads, Potions*

*EnlightenmentWines.com- 401 481 9205*

