

Last Gift of My Daemon Lover

is a dry sparkling apple mead made from a blend of organic apples and honey. Fermented on a farm in the Hudson Valley (near New Paltz) it is unprocessed, bottle conditioned, uses no dosage, and made in the *Méthode Ancestral*; (as opposed to the *Méthode Champenoise*) producing a cloudier, bone dry rustic cousin to the classic Spanish cava.

This mead starts with a mixture of local honey and crushed apples, slowly fermented in small casks at extremely low temperatures (48- 53 degrees) for five to six months. It is then 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 88 cases, each bottle is numbered by hand, the labels designed and silkscreened by the winemaker.

ENLIGHTENMENT WINES
Ut Nullum Aliud

