

SUPERSTITION MEADERY



FURIIS MIDDAY

16% | 750 ML.

Furiis Midday elevates white wine to a modern stylistic trend, aging the skins for months to extract color, notes and tannins absent from traditional white varieties. Orange muscat and Sauvignon Blanc grapes are fermented using traditional red wine-making techniques, culminating with an orange wine libation that would satisfy even the harshest demands of Lady Midday, the Hades-born Fury who cursed toiling farm hands with heat and exhaustion at the hottest part of the afternoon.

APPEARANCE

Tangerine topaz

NOSE

White flowers, lychee, guava, marzipan, seckel pears

TASTE

Kumquat, honeydew, flint, quince, bright apple skin, white truffle

SOUL

Afternoon Delight

PAIRING

Garlic butter shrimp scampi, bacon wrapped chicken liver, bruschetta with fig, brie, and granny smith apples, mango sorbet, Hungarian mushroom soup, honey and cream polenta

SUPERSTITION'S
FIRST
TRADITIONAL
WINE

