

SUPERSTITION MEADERY



MOONS OF ALABASTER

11% | 500 ML.

This ultra rare style of craft beverage is called a Piquette Pymment and is made by rehydrating pressed grape skins with a traditional mead must, which is then pressed again and fermented. Moons of Alabaster is made from Orange Muscat and Viognier grape skins, as well as Arizona wildflower honey, which we fermented dry and bottle conditioned, meaning that we added a small dose of honey to each bottle, creating natural carbonation and an intended hazy pastel appearance. Serve chilled as an aperitif, or as a beautiful toast with someone you love.

APPEARANCE

Oat Flower

NOSE

Rose, lime zest, notes of clove, Belgian style yeast phenolics

TASTE

Kumquat, passion fruit, apple skin, slate

SOUL

Champagne Supernova

PAIRING

Frenched pork chop, crab cake eggs benedict, Mandarin orange salad, lemon and ginger grilled asparagus, celery root gnocchi, fruit tart

SUBLIMATION
SERIES

