



## Viking Blød

Made with hops & hibiscus  
Alc./Vol.: 19.0%

Golden amber appearance with red tints. Intensely herbal and floral aromas. This artisan methelin style Danish mead has hibiscus, which gives its soft, citrus like flavor, and very floral aroma. Hoppy-dry, spicy, and very warming finish.

### Formats:

6 \* 750ml ceramic bottles  
2\*5 liter mini kegs

20 & 30 liter kegs from our temperature controlled tank container.

## Ribe Mjød

Made with fresh apple juice  
Alc./Vol.: 19.0%

Same honey base as Viking Blød/Klapojster Mjød/GI Dansk/Vikingerness.

Fresh, unfiltered & unpasteurized apple juice [local apples] added to mix of honey & water

Transferred to fermentation tank . Fermentation around 6 weeks

Transferred to maturation tank to which hops {as bittering = balancing agent } is added {same process as with Viking Blød/Klapojster Mjød/GI Dansk Mjød/Vikingerness Mjød}

Racked off a second time after about 10 days.  
Maturation for about 12 months.  
Specific Gravity: 1032

Alc/vol: 19 %

### Formats:

6 \* 750ml ceramic bottles - 2\*5 liter mini kegs



Kløvermarken 13, 7190 Billund, Denmark

Mead is probably the oldest known alcoholic beverage in the world. From Europe to Australia mead has been a popular drink, dating back to long before Viking Times. One of the earliest references to mead can be found in the Hindu's of India's holy books, the Veda books, which date back 4000 years and possibly even earlier than that.

The oldest known recipe for mead to be written down in the Nordic countries was in 1520 by the Archbishop Olaus Magnus. The recipe comprised of water, honey, hops and brewers yeast, and concludes, that "on the eight day - or earlier in emergencies - the mead may be drunk, but the longer it is left, the purer, better and healthier it will be."

Our products are brewed based on a recipe from year 1700, and the ingredients are pure and 100% natural- guaranteed free from additives of any kind. Honey is the major and most important item in our recipes.



5 Liter party kegs



## Klapøjster Mjød

Metheglyn with hops and caraway  
Alc./Vol.: 21.6%

A metheglin style mead with hops and flavored with a variety of herbs usually used in Aquavit. Port-like flavors, spicy. The deep herbal quality of the caraway is bold enough to match the massive honey character. Enjoy it like a glass a port - a tiny zip at a time!

**Formats:**

6 \* 25.4oz. ceramic bottle(s)  
Bar-code: 0 62067 02946 2  
2\*5 liter mini kegs

## Vikingeres Mjød

Made with hops  
Alc./Vol.: 19.0%

Slightly spicy, aromatic, sweet and semi-dry, honey-golden mead, which is reminiscent of white port wine.

Serve slightly chilled in a wine glass as an aperitif, or over ice with fruits.

At room temperature in a port wine glass, it is excellent as dessert wine; for a winter warmer, heat the liquid without boiling and serve in a mug.

**Formats:**

6 \* 25.4oz. ceramic bottle(s)  
Bar-code: 0 62067 02948 6  
2\*5 liter mini kegs

## GI Dansk Mjød

Made with ginger  
Alc./Vol.: 19.0%

A honey-golden metheglin style mead with Ginger & Hops. Big notes of ginger in the nose. On the palate, ginger meets honey with a dryish-hoppy finish. Very warming.

**Formats:**

6 \* 25.4oz. ceramic bottle(s)  
Bar-code 0 62067 02947 9  
2\*5 liter mini kegs



## Old Danish Braggot

10.5% alc./vol.

Old Danish Braggot is based on an 18th century recipe and is brewed according to old Danish traditions by Dansk Mjød A/S in collaboration with Orbaek Bryggeri.

Old Danish Beer is brewed with Vienna and Munich malts, select hops and ginger, and the good water from Orbaek. It is blended with GI Dansk Mjød.

Old Danish Braggot is a BLEND of a fully brewed/fermented & matured strong ale with a fully brewed/fermented/matured mead. It has a deep brown color with a soft thin head and little carbonation. There is lots of spice in the aroma, the blending of the malts with mead creates a sweeter flavor profile which is finished off by a dry malt aftertaste.

Strong ale: about 7% alc/vol, using vienna malts, munich malts, caramalts  
Mead: GI Dansk Mjød {brewed with honey, hop, and ginger}  
Ratio: around 40% GI Dansk Mjød & 60% Strong Ale

6 \* 25.4oz. Bottle(s) - UPC-code: 0 62067 02950 3

**B. United International, Inc.**

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