

Dansk Mjod is based upon a recipe from about year 1700. The ingredients are pure and 100 % natural – guaranteed free from additives. **Honey** is the major and most important ingredient in the recipe.

The addition of **Sour Cherries** and **Tasmanian Pepperberries** give Viking Runes a stunning deep red color, slightly spicy and temperamental aftertaste and depth.

Viking Runes pairs well with sweet cuisine as a dessert wine - and is particularly good with dark chocolate and rich desserts. Or enjoy it chilled on a warm night, straight or topped with demi-sec sparkling wine.

6*750ml bottles | Barcode: 5 703162 008260