Winter Mead w/spices > Die Hochland Imker > Austria



Warms body and soul, especially in cold weather. During long winter evenings we create our hot Highland Winter Mead by adding vanilla, cinnamon, cloves and nutmeg. This is a long and well-loved tradition during our cold winters

Style: Seasonal Mead

The tradition of spiced mead started in the Mead Collection Middle Ages. Hot mead infused with precious spices was served to guests as a greeting. Spices were very expensive during the Middle Ages and Alc./Vol.: 13.5% their use indicated wealth and acknowledged the high status of the guest.

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