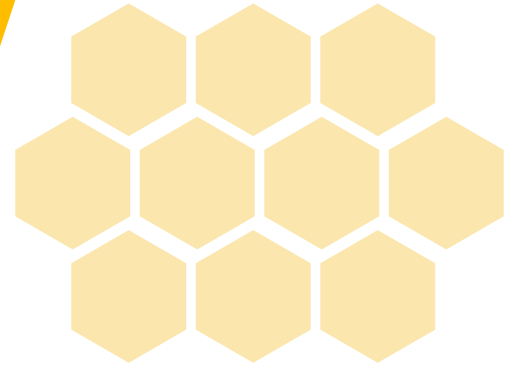
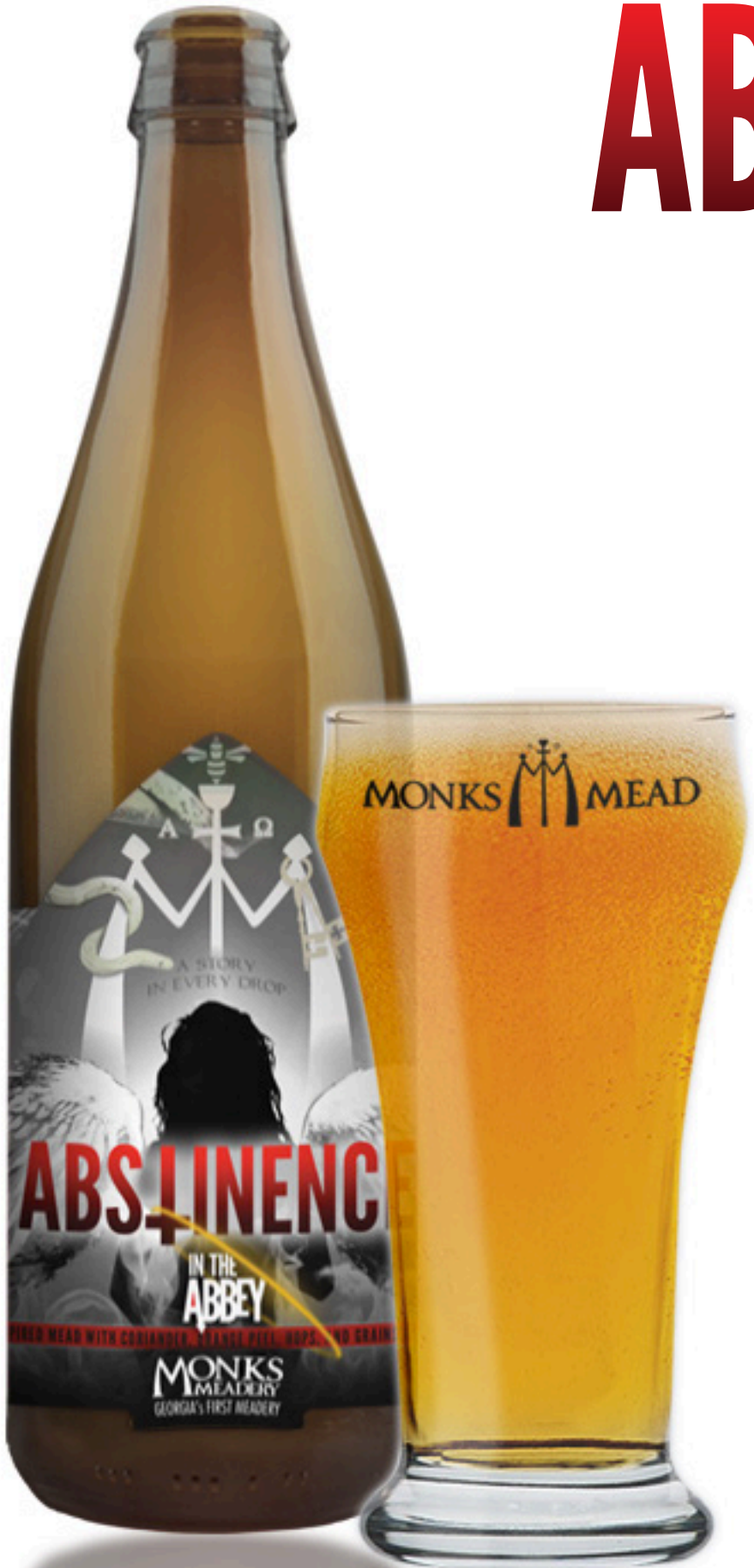


MONKS MEADERY

GEORGIA'S FIRST MEADERY



A STORY IN EVERY DROP



ABS+INENCE

IN THE ABBEY

BELGIAN INSPIRED MEAD

Made with coriander, orange peel, grains of paradise, and hops. Belgian yeast is employed to make this complex and refreshing beverage.

What are we abstaining from? Grain, gluten, beer, and the norm. Please enjoy your Abstinenence in moderation.

GLUTEN-FREE

ABV 10%



2019 BRONZE MEDAL
DRY SPECIALTY MEAD

WHAT IS MEAD?

The oldest form of alcohol, mead predates both beer and wine. Grapes are fermented to create wine; different grains and hops create assorted types of beer. Honey is fermented to create mead. Styles and flavors can vary widely, but if it's fermented honey, it's always known as "the nectar of the gods".

MONKSMEAD.COM/MEAD-101

GRAPES



WINE

GRAINS



BEER

APPLES



CIDER

HONEY



MEAD