



## WHAT IS MEAD REALLY?

Mead is not beer. Mead is a wine made with honey, water and yeast. The wine can be flavored with herbs and fruit and is between 9 and 15% in alcohol.

Malling Mjød makes dry, semisweet and sweet mead. Perfect wines for the apéritif, fish, shellfish, pork, game, asian/european dishes, desserts and cheeses - everywhere you would otherwise choose a white wine. Mead is also great in cocktails. Check our website and FaceBook/Twitter/Instagram for inspiring ideas in using mead.

**MALLINGMJØD.DK**



## MALLING MJØD

*Malling Mjød is a meadery in Malling, just south of Aarhus.*

*We have, as the only meadery in Denmark, specialised ourselves in dry and semidry modern types of mead matured with herbs and fruit from the region. **No sulfites. No chemicals.** A bottle of handmade Malling Mjød is at least 1 year in the making from the honeymust to finished product.*

*Hedemarksvej 11  
8340 Malling  
26 20 13 58  
25 14 35 84*



**GYLDEN MJØD** (Golden Mead) is complex in its simplicity. Dry character with citrus notes without any addition of other flavors. Pure mead taste. Ought to be enjoyed in big glasses for antrees with shellfish or creamy sauces, chicken, white fish, charcuterie, smoked fish, foie gras, soft and hard cheeses. This mead is produced in a dry and semisweet version. Enjoy at temperatures from 6 - 15°C. Let it breathe 30 minutes.



**EGELUND MJØD** (Egelund Mead) is a dry mead matured on french oak. A modern mead in the american tradition. A light mead with a long, quite smoky flavor. Perfect as an apéritif, for sushi, smoked fish, Asian dishes, cocktails like Egelund and malt whisky. To be enjoyed at temperatures from 9 - 18°C.



**SAAZ MJØD** (Saaz Mead) is a lovely floral mead. Spiced with hops from the Czech Republic. The hops give a flowery scent and taste. Like elderflowers. The hops do not act like in beer, where they give bitterness. In Saaz Mjød they give a light perfume. Perfect as an apéritif, for cheese, dessert and chocolate. Enjoy at temperatures from 9 - 18°C.



**HYBEN MJØD** (Rose Hip Mead) is a sweet mead. Matured on rose hips gathered at the beaches of Ajstrup, Norsminde, Rude og Saxild. Rose hips with acidity and a slight saltiness. A beautiful apéritif. Starts sweet on the palate and ends in a sweet and sour feel. Great for desserts, blue cheeses, cocktails. To be enjoyed at temperatures from 9 - 15°C.



**SLÅEN MJØD** (Sloe/Wild Cherry Mead) is produced in a dry and a sweet version. Sloe is a wild cherry and gives a hint of almond and lavender in the mouth. The berries are picked in the woods surrounding Fløjstrup and Malling. Use as an apéritif, for mature Appenzeller and Comté style cheeses, pheasant and other game birds like quail and grouse, creamy desserts. Enjoy at temperatures from 9 - 18°C.