

MJØDGÅRD

M E A D F R O M D E N M A R K

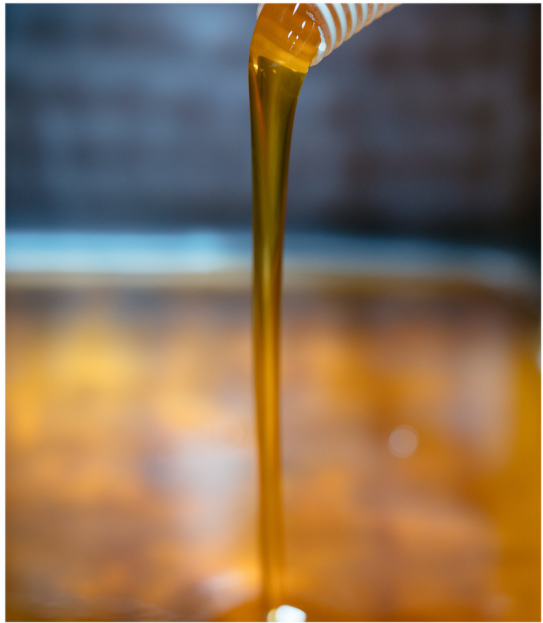



SINCE 2008

WHO ARE WE?



Mjødgård is a Meadery located on South Zealand. Our mead is brewed after old traditions and with local ingredients such as herbs, fruits and berries all handpicked. The mead is brewed on honey from local organic beekeepers.





PURE MEAD

Pure Mead is brewed on the best and most flavorful late summer honey and aged in oak. As its name suggests Pure Mead has a pure taste and smell of honey. It balances nicely between sweet and slightly acidulous with the bitterness from the nutty notes helping to counterbalance the sweetness.

Serving suggestions:

Ideal for a diverse range of rich and sweet desserts, with hints of bitterness such as coffee or nuts.

Ice cream with nut brittle, frangipane-based desserts or coffee mousse are perfect matches.

Its floral sweetness and tartness make it a fantastic companion for salty cheeses such as North Sea Cheese and Comté

Pure mead is an eminent accompaniment for strong and full-flavored cheeses such as blue cheese, Camembert, Époisses, Munster, goat cheese or aged cheese

Glassware and temperature:

The pure mead can be enjoyed in most types of glassware without affecting the flavor or aroma radically. Because of their ability to bring out the sweetness of the mead port wine- or tulip glasses are preferable.

Serve slightly chilled at 10-12 °C

Ingredients:

Water, Danish late summer honey, yeast. Aged in a sherry cask. Contains sulphites. Store in a dark place. The mead is unfiltered and can develop natural sediment. This can be shaken.



MEADOW MEAD

The Meadow Mead is flavored with meadowsweet giving it distinct floral notes such as rapeseed and straw, and a light and refreshing aftertaste. It is a versatile mead with a good balance between acidity and sweetness. A semi-sweet mead, with a clear and gentle taste of honey. Possibly the most classic mead taste we know of.

Serving suggestions:

Good with cold salty dishes e.g., herring, Norway lobster, shrimps and cold fish dishes.

Likewise, Meadow Mead makes a fine companion to the summery desserts with tart berries or fruit

The floral sweetness and acidity make it fantastic alongside salty cheeses like North Sea Cheese or Comté.

Glassware and temperature:

The Meadow Mead is at its best when served in a glass that limits the sweetness while bringing out the floral aroma. For this, champagne flutes or traditional white wine/Riesling glasses are ideal.

Serve slightly chilled 10-12°C

Ingredients:

Water, Danish honey, meadowsweet and yeast.

Contains sulphites. Store in a dark place.

The mead is unfiltered and can develop natural sediment. This can be shaken.



ELDER MEAD

The smell of Danish summer. The crisp and refreshing quality to the mead makes it versatile and suitable for more than desserts. Try it as an aperitif, in drinks or served warm in the winter.

Serving suggestions:

Alongside salty cuisine like the traditional Danish herring-platter.

Lighter cheeses such as North Sea Cheese, fresh cheese, goat cheese and Triple-crème cheeses.

Fresh desserts based on fruits such as plum, apple or berries

Enjoy Elder Mead cold alongside for example vanilla ice-cream & fresh chocolate-covered strawberries.

Glassware and temperature:

Elder Mead is at its best when served in a glass that limits the sweetness while bringing out the floral aroma. For this, champagne flutes or traditional white wine/Riesling glasses are ideal.

Try it chilled on ice as an aperitif, or steaming hot from small mugs.

An exciting mead to mix in cocktails e.g., welcome drinks. See suggestions for cocktail recipes on our website

Serve slightly chilled 10-12 °C

Ingredients:

Water, Danish honey, elderflower and yeast. Contains sulphites. Store in a dark place.

The mead is unfiltered and can develop natural sediment. This can be shaken.



FORREST MEAD

Our exciting and award-winning Forest Mead contains some of the best ingredients from the Danish forests. With its intense tartness and sweet aftertaste, the result is a semi-sweet mead, that is well paired with cheeses or desserts. But we love to enjoy it without any accompanying food too.

Serving suggestions:

Well suited to rich, full-bodied berry desserts and dark.

Sharp and strong cheeses; aged cheese and mature red or white smear-ripened cheeses like Munster or Camembert. Its sharp acidity makes the mead unsuitable for blue cheese, which goes better with a more pure and smooth honey sweetness.

Forrest Mead is also an interesting mead to use in cocktails, an example being our "Forest Serenity". Take a look at our web page for further recipe suggestions.

Glassware and temperature:

Port or tulip glasses are the most obvious choices for our Forest Mead as they help bring out the sweet notes. It is worth noting, that the very powerful aroma makes this mead a rarity that can both handle and excel in large Burgundy styled wine glasses.

•Served slightly chilled 10-12 °C

Ingredients:

Water, Danish honey, blackberries, blackcurrants, woodland strawberries, redcurrants, oak and yeast.

Contains sulphites.

Store in a dark place.

The mead is unfiltered and can develop natural sediment. This can be shaken.





SEASONAL MEADS





SPRING MEAD

The taste profile of Spring Mead is based on a clear honey-sweetness, but it is dominated by dry scents and tastes reminiscent of forest floors, heathlands and corn harvests.

The sweetness is delicately balanced by a sharp and pure acidity and mild bitterness.

Serving suggestions:

It is best served with salty dishes.

Goes well with more distinct flavors like venison and offal.

Excellent alongside smoked meat and fish.

Not a suitable match for very sweet desserts, but it can handle desserts based on nuts and dried fruit without too much added sugar.

Regarding cheese, it is a versatile mead that shines alongside all types of cheeses from the mild to the more mature.

Glassware and temperature:

The Spring Mead should be served in a white wine glass. It needs space to fully unfold its aroma while restraining its sweetness. Alternatively, it presents itself rather nicely in a champagne flute.

•Serve slightly chilled 10-12 °C

Ingredients:

Water, Danish honey, hemp, juniper wood chips and yeast. Contains sulphites. Store in a dark place. The mead is unfiltered and can develop natural sediment. This can be shaken.



SUMMER MEAD

Summer Mead is a very crisp and refreshing mead. The sweet taste of the honey is subtle while a fresh and floral tartness accompanied by some more bitter notes dominate the overall taste experience. In both flavor and aroma this is a very complex and vinous mead.

Serving suggestions:

Summer Mead is a dry mead, that stands best on its own, as an enjoyable mead to be drunk slightly chilled in the sun.

Even though it doesn't need an edible companion, it functions quite nicely with raw green vegetables; salads, asparagus or peas being examples that harmonizes well with the Summer Mead.

Glassware and temperature:

Due to its very light aroma and bitter notes, Summer Mead should be served in tulip- or port wine glasses, that help bring out the sweetness of the mead.

Serve slightly chilled 10-12 °C

Ingredients:

Water, Danish honey, rhubarb, walnuts and yeast.

Contains sulphites. Store in a dark place.

The mead is unfiltered and can develop natural sediment. This can be shaken.



HARVEST MEAD

Harvest Mead is a fruity and refreshing mead. It is part of our line of seasonal meads, which are only brewed in limited batches. It is a sweet mead, but distinguishes itself by being very drinkable and refreshing making it amongst the best to simply enjoy on its own.

Serving suggestions:

It goes best with lighter fruit-based desserts such as Red Berry Pudding, rhubarb trifle or raspberry pie.

Due to its light and bitter notes it is able to be paired nicely with chocolate, but if the chocolate is too dark and bitter, the mead will easily be overpowered.

Is also suitable for lighter cheeses such as the Danish smoked cheese Rygeost.

Can be saved for Christmas and enjoyed alongside the traditional Danish Christmas dessert called Risalamande

Glassware and temperature:

Harvest Mead should be served in a regular white wine glass to accentuate its refreshing character.

Serve slightly chilled 10-12 °C

Ingredients:

Water, Danish honey, cherries and yeast. Matured in port casks. Contains sulphites. Store in a dark place. The mead is unfiltered and can develop natural sediment. This can be shaken.



WINTER MEAD

Winter Mead is brewed with rose hip picked along the beach. After a year in a normal tank, the mead is matured another 10 months in oak barrels.

Winter Mead is a sweet mead. Its most obvious edible accompaniments are along the lines of desserts and cheeses.

Additionally, it is worth noting, that the hints of bitterness make it reasonable with salty dishes dominated by rich and sweet flavors.

Serving suggestions:

Apple pork (apple sauce with bacon), traditional Danish Christmas duck or pork stew with jam

Desserts with bitter notes such as cherries, nuts and dark chocolate

Regarding cheeses, it goes well with blue cheeses preferably to the salty side.

Danablu from western Jutland and the English Stilton being obvious examples. The Winter Mead is nicely paired with more smoky flavors such as: Sol over Gudhjem (a variant of the traditional Danish "smørrebrød", open faced sandwich), honey glazed ham, salami from southern Jutland and hot smoked salmon

Glassware and temperature:

Winter Mead should be served in small glasses, that enhances its sweetness and intensifies the aroma such as: tulip, Glencairn Whisky Glasses or traditional port glasses.

Serve slightly chilled 10-12 °C

Ingredients:

Water, Danish honey, rose hip and yeast. Matured in half port and half whisky casks. Contains sulphites. Store in a dark place.

The mead is unfiltered and can develop natural sediment. This can be shaken.





KING'S MEAD



GORM THE OLD

KING'S MEAD

Gorm the Old.Unknown - 958

Gorm the Old is a sweet, full-bodied and complex mead. It is characterized by an intense honey sweetness and heavy notes from the cask, which is balanced nicely by a fresh acidity and a light bitterness.

It's smoky and full-bodied richness is similar to that of heavy barrel-aged red wines.

Serving suggestions:

It is a sweet mead, whose primary edible companions would be found amongst cheeses and desserts. Since it has a richness from the cask-aging alongside lighter tannins, it is one of the rare meads with a potential for going well with red meat. With desserts or cheeses the mead functions as a Sauternes. Its intensity requires strong and sharp cheeses or heavy and complex desserts. Desserts based on honey or caramel can be recommended.

Glassware and temperature:

Gorm the Old has an unusually intense aroma and can therefore be served in large glasses. It should not be served in glasses that accentuate its sweetness, so the best choice would be a classic Bordeaux glass. Serve slightly chilled 10-12 °C

Ingredients:

Water, Danish honey, apples, garden angelica (el. wild celery), oak shavings and yeast. Contains sulphites.Store in a dark place.

The mead is unfiltered and can develop natural sediment. This can be shaken.



HARALD BLUETOOTH

KING'S MEAD

Harald Bluetooth ca. 930-986

Harold Bluetooth is an unusual mead. It is brewed with a complex spiciness, that unfolds in both the flavor and aroma and in such a way as to be reminiscent of sweet middle eastern spice blends. The sweetness is nicely balanced by the spicy flavors and acidity to prevent the combination from becoming nauseating. The intricate aroma is quite lengthy and the taste is rich. A full-bodied mead with an aftertaste that lingers on the palate.

Serving suggestions:

When paired with food, Harald Bluetooth is definitely a sweet mead that goes best alongside desserts.

Its complexity allows it to harmonize with most types of desserts, but desserts containing vanilla, cinnamon and/or cardamom truly brings out the best in this mead.

Glassware and temperature:

Due to its complexity, Harald Bluetooth should be served in a glass, that enhances its sweetness.

Traditional port wine glasses and tulip shaped glasses does the mead the most justice.

Serve slightly chilled 10-12 °C

Ingredients:

Water, Danish honey, apples, cinnamon, cloves, cardamom, ginger, oak and yeast. Contains sulphites. Store in a dark place.

The mead is unfiltered and can develop natural sediment. This can be shaken.



SWEYN FORKBEARD

KING'S MEAD

Sweyn Forkbeard ca. 960-1014

Sweyn Forkbeard is a semi-sweet mead. In spite of an intensely sweet aroma, the taste is far milder, since the sweetness is kept in check by sharp fruity acidity and tannic bitterness. It is the lightest in our King's Mead line and it has a much more raw and rustic appearance than its predecessors. Sweyn's mead is fresh, tart and with a lovely aftertaste of the well-known meadowsweet, that lingers on the palate.

Serving suggestions:

The high acidity and bitterness in Sweyn Forkbeard make it suitable alongside salty dishes in spite of its intense sweetness. Salty and rich meat dishes such as pork confit and pork rinds make for some nice combinations of flavours.

When it comes to desserts, the best pairings are found amongst the tart but heavy candidates. Apple trifle, apple pie or desserts made from fall berries.

Glassware and temperature:

Sweyn Forkbeard should be served in a glass that enhance its sweetness; port wine and tulip glasses bring forth the fullest experience of the mead.

Serve slightly chilled 10-12 °C

Ingredients:

Water, Danish honey, sloe, meadowsweet, oak and yeast. Contains sulphites. Store in a dark place. The mead is unfiltered and can develop natural sediment. This can be shaken.

