



mead
honey

Dear Ladies and Gentlemen, Welcome to the world of tradition, elegance and passion...

Sandomierski Mead - the most sophisticated of all meads, made with the use of the traditional method applied by beekeepers from Sandomierz at the turn of the 16th and 17th centuries.

Sandomierski Mead reflects tradition cherished for centuries, huge knowledge and experience captured in a modern-style bottle. The application of traditional methods of mead makers from Sandomierz combined with the use of modern technology in the process of fermentation gives a guarantee of flavour impressions unprecedented by any other meads.

... it is the most sophisticated of all meads, with perfectly-harmonized herb and spice aroma, manufactured according to the recipes which go back to the glory days of Polish mead-making which, until the 17th century, was centred in Sandomierz and surrounding areas.

... this mead has elaborated its unique taste and aroma thanks to many years of ageing in Mediaeval cellars, in constant temperature, in specially-prepared oak casks.





| Mead



What contributes to the quality of Sandomierski Mead?

- the selection and quality of honey
- the quality of the water used for production
- the duration and temperature of brewing the honey mixture
- the quantity and timing of addition of spices and juices (hops, herbs, fruit juices, etc.)

... fermentation is the key moment. Well-done fermentation helps to achieve a perfect balance between the quantity of alcohol, sugar and acidity of the resulting drink.

... the ageing process has great, practically fundamental significance. A lot depends on the place, time and season when the aging process starts.

Sandomierski Triple Mead

High-quality Triple Mead is made mainly with honey produced in the autumn, with a small addition of spring honey, herbs and fruit juices. It is dry in taste, not as intense with aroma as Double Mead. The sweetness of Sandomierski Triple Mead is balanced by the natural dryness of autumn honey and fruit tannins.

It ages in cellars where constant temperature is kept for a period of at least 3 years, in oak casks especially prepared for this purpose, thus gaining the unique taste and aroma.



Volume:
Bottle:
Closing:

750 ml
glass, disposable
cork

250 ml
glass, disposable
aluminium bottle cap

Collective packaging:
Dimensions:
No. of pieces in packaging:

box
290/320/250mm - (L/W/H)
8 (box with partitions)

box
225/310/170mm - (L/W/H)
12 (box with partitions)

Ageing: *min. 3 years*
Alc.: *13%*
Temperature: *8-10 °C*

Sandomierski Double-Raspberry Mead

Double-Raspberry Mead is a fruit mead, where at least 30% of the water required for production is replaced by raspberry juice. It is made of the best-quality multiflower honey.

It ages in cellars where constant temperature is kept for a period of at least 5 years, in oak casks especially prepared for this purpose, thus gaining the unique taste and aroma.



Ageing: *min. 5 years*
Alc.: *16%*
Temperature: *16-18 °C*

Volume:
Bottle:
Closing:

Collective packaging:
Dimensions:
No. of pieces in packaging:

750 ml
glass, disposable
cork

box
290/320/250mm - (L/W/H)
8 (box with partitions)

250 ml
glass, disposable
aluminium bottle cap

box
225/310/170mm - (L/W/H)
12 (box with partitions)

Sandomierski Double Mead

The most sophisticated of all meads, with perfectly-harmonized herb and spice aroma, manufactured according to the recipes which go back to the glory days of Polish mead-making which, until the 17th century, was centred in Sandomierz and surrounding areas. Double Mead is produced mainly from dark autumn honey, with an addition of wild herbs characteristic for Poland. Served cold or as part of cocktails, it is characterized by velvet smoothness.

It ages in cellars where constant temperature is kept for a period of at least 5 years, in oak casks especially prepared for this purpose, thus gaining the unique taste and aroma.



Volume:
Bottle:
Closing:

750 ml
glass, disposable
cork

250 ml
glass, disposable
aluminium bottle cap

Collective packaging:
Dimensions:
No. of pieces in packaging:

box
290/320/250mm - (L/W/H)
8 (box with partitions)

box
225/310/170mm - (L/W/H)
12 (box with partitions)

Ageing: *min. 5 years*
Alc.: *16%*
Temperature: *16-18 °C*

Sandomierski One-and-a-half Mead

It is a drinking mead, where at least 30% of the water required for production is replaced by natural grape juice. The exceptionally-harmonized taste of grapes and best-quality honey contributes to the unique bouquet of this mean-making masterpiece.

It ages in cellars where constant temperature is kept for a period of at least 9 years, in oak casks especially prepared for this purpose, thus gaining the unique taste and aroma.



Ageing: *min. 9 years*
Alc.: *16%*
Temperature: *16-18 °C*

Volume:
Bottle:
Closing:

750 ml
glass, disposable
cork

Collective packaging:
Dimensions:
No. of pieces in packaging:

box
290/320/250mm - (L/W/H)
8 (box with partitions)

250 ml
glass, disposable
aluminium bottle cap

box
225/310/170mm - (L/W/H)
12 (box with partitions)



Honey

In my life, I have visited all continents, many countries. During each of my trips, I taste honeys from local bee yards; and differences between them are subtle event for a true connoisseur.

That is why it is with great pleasure that I return to Poland, where I can enjoy a variety of tastes and aromas of Polish honey. I do it with passion when I think about the traditions of Polish honey makers, of their knowledge passed from one generation to another, about the uniqueness of our climate and nature, which - taken all together - give a guarantee of taste which will be unique in the scale of the world. Is there anything more beautiful? My passion for honey I included in the words: Sandomierski - the most stylish of honeys.

The monitoring of our honeys quality is held at every stage of their production, from apiary, through packaging up till shipment, and every batch of honey is examined physicochemically.



Lime Honey

Obtained in a traditional fashion, lime honey is considered to be one of the best nectar-based honeys. Its quality is emphasized by a hint of fairly strong and sweet taste. It has great antibiotic properties, and that is why it is popular as a natural fighter of diseases of flu origin and of the respiratory tract. It is also effective in treatment of nervous system, circulation system and heart diseases.



Unit package:

Volume: 212 ml
Net weight: 0,30 kg
Gross weight: 0,60 kg

Bulk package:

Dimensions: Box 215/195/280mm - (L/W/H)
No. of pieces in packaging: 12 (box with partitions)
Net weight: 0,35 kg
Gross weight: 7,55 kg

Multifloral Honey

This is the most universal, most varied, and most popular type of honey, whose sweetness is emphasized by the depth of delicate underlying taste. Since the mixture of nectars varies from season to season, multifloral honey obtained in the spring is light yellow, is characterized by full aroma of delicate flowers, combines with a subtle taste. Honey obtained in the autumn and in the summer has a stronger taste and darker colour. Varied pollens contained in multifloral honey initiate defensive mechanism in human organism, contributing to production of anti-bodies, which significantly improves immunity.



Buckwheat Honey

Nectar is obtained from buckwheat flowers at the turn of July and August which give it an intensive and pleasant smell and unique aroma. This is a typical dark summer honey, whose colour is light brown with a shade of red. With time, honey changes its colour gradually to dark brown, and finally to black. It is a rich source of Vitamin C and magnesium. The properties of buckwheat honey render it particularly valued in prophylactics and treatment of heart diseases and atherosclerosis-based circulatory system diseases. The product is highly recommended to persons recovering from diseases and at times of mental exhaustion.



Unit package:

Volume: 212 ml
Net weight: 0,30 kg
Gross weight: 0,60 kg

Bulk package:

Dimensions: Box 215/195/280mm - (L/W/H)
No. of pieces in packaging: 12 (box with partitions)
Net weight: 0,35 kg
Gross weight: 7,55 kg

Honeydew Honey – Conifer Honeydew

Also called royal honey due to its universal application and great value for humans. Honeydew honey is obtained by bees from conifer honeydew - fir, spruce, pine and larch. Its taste is particularly mild with a strong hint of resin aroma. The colour of honey is very dark, nearly black, broken with shades of green. Consumption of conifer honeydew in the form of honey is beneficial for the circulatory system. It is recommended as a factor contributing to the building of general immunity of organism and in treatment of infections of the upper respiratory system. It is also recommended as a detoxifying product or after treatment with strong pharmacological medications.



Heather Honey

It is a type of honey which is least common. It is characterized by a jelly-type form and high contents of easily-absorbed protein. It contains a lot of hormones of growth, neurohormones and no less than forty-seven bioelements which are extremely easily absorbed by human organism. The taste of heather honey is slightly bitter and strong, it is very different than typical honey full of sweet tastes. It is highly valued thanks to its properties in treatment of eye, heart and gastrointestinal tract diseases.

Multifloral Cream Honey

This is a honey whose form resembles butter, as it is subjected to controlled crystallization. Cream, small-grain honey is added as a catalyst to liquid honey. Then it is subjected to a long process of delicate mixing thanks to which it becomes gradually crystallized. The final effect is the cream honey obtained as a result of crystallization processes.

**Unit package:**

Volume: 212 ml
Net weight: 0,30 kg
Gross weight: 0,60 kg

Bulk package:

Dimensions: Box
215/195/280mm - (L/W/H)
No. of pieces in packaging: 12 (box with partitions)
Net weight: 0,35 kg
Gross weight: 7,55 kg





www.sandomierski.com

Poland

Aneta Dziegielewska

e-mail: Aneta.Dziegielewska@sncommunication.com.pl
phone: +48 (516) 18 23 25
tel.: +48 (22) 624 50 05
fax: +48 (22) 654 22 22

Head Office:

Safety Net Communication Sp. z o.o.
Room no. 2, 16B Brazyljijska Street
03-946 Warsaw, POLAND

Tax identification number NIP: 1132641423
Bank account:
Bank Millenium S.A. account no.: 49 1160 2202 0000 0001 9861 8868

Europe

Kinga Jiskra

e-mail: kinga.jiskra@ext.sncommunication.com.pl
e-mail: europa@ext.sncommunication.com.pl
phone: +420 (602) 236 038
tel.: +420 (251) 561 020
fax: +420 (251) 551 289

Office in Czech Republic:

Na Václavce 3196/42,
Praha 5, PSČ 150 00
Česká republika

Asia & Pacific

Kinga Jiskra

e-mail: kinga.jiskra@ext.sncommunication.com.pl
e-mail: europa@ext.sncommunication.com.pl
phone: +420 (602) 236 038
tel.: +420 (251) 561 020
fax: +420 (251) 551 289

Office in Czech Republic:

Na Václavce 3196/42,
Praha 5, PSČ 150 00
Česká republika