









Sandomierski

Controlled Production . Guarded Quality

HONEY



Sandomievz

Sandomierski

Controlled Production · Guarded Quality

**MEAD** 

mead

墨魚







## 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:

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)



min. 3 years

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:

Alc.: 16%
Temperature: 16-18 °C

min. 5 years 16% Collective packaging:
Dimensions:
No. of pieces in packaging:

Volume: Bottle:

Closing:

**750 ml** glass, disposable

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

cork

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 wile 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:

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 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.

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)

Temperature:

Alc.:

16%

16-18 °C





Sandomierski

Gryezany Nekarong

MIÓD PSZCZELI

Sandomierski

Spectziony - Speed iglioses

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Wezoinny Notarong

MIÓD PSZCZELI

Sandomierski

Sandomierski

Lynny Nektarony

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## **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.

## 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.



Unit package:

Volume: Net weight:

Gross weight:

Bulk package:

Gross weight:

Dimensions: No. of pieces in packaging: Net weight: Box

212 ml

0,30 kg

0,60 kg

215/195/280mm - (L/W/H)

12 (box with partitions)

0,35 kg 7,55 kg



## **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.

## 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.



Unit package:

Volume: Net weight:

Gross weight:

Bulk package:

Dimensions: No. of pieces in packaging:

> Net weight: Gross weight:

212 ml

0,30 kg 0,60 kg

Box

215/195/280mm - (L/W/H)

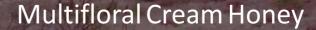
12 (box with partitions)

0,35 kg 7,55 kg



## **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 gastrointenstinal tract diseases.



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: Net weight:

Gross weight:

Bulk package:

Dimensions: No. of pieces in packaging:

> Net weight: Gross weight:

212 ml

0,30 kg 0,60 kg

Box

215/195/280mm - (L/W/H)

12 (box with partitions)

0,35 kg

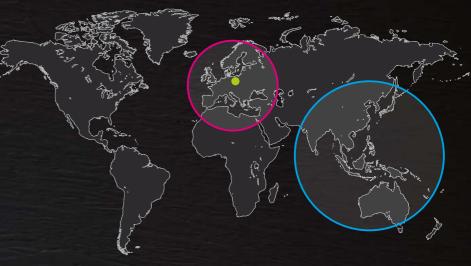
7,55 kg











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