

Mead Tasting Session with the experts from Moonshine Meadery



## **About This Experience**

" Let's taste the oldest fermented beverage known to man, the mead."

Haven't heard about mead before? Well, mead is an alcoholic beverage created by fermenting honey with various fruits and spices. It is the oldest fermented beverage known to man with evidence dating to 7000 BC. Meads have been present in various cultures through the ages - the Vikings drank it before battle, ancient Indian texts mentioned it and Greek and Roman historians have discussed it. There have also been numerous references in literature, from Shakespeare and Lord of the Rings to Harry Potter and even Game of Thrones. The last decade has seen a resurgence that has taken this versatile archaic drink out of history and into the limelight as the fastest growing craft beverage in the world.

Come join us to check out Asia's first Meadery, and experience something exciting!

#### Highlights

- Learn about the mead making process.

- Learn the history about the mead making process, it's origin, the methodology used and the different types of meads existing.

- Try at least 3-4 types of honey.
- Taste some released and un-released meads.
- Meet the team behind the brand and interact with them.



## **INCLUSIONS AND EXCLUSIONS**



# HOW TO REACH



# **ADDITIONAL INFORMATION**

Moonshine Meadery takes 'handcrafted' to a whole new level. From the outside, it is hard to tell there is something interesting afoot within the premises. A boring concrete structure on the outskirts of Pune, which used to be a cement factory, is now home to concoctions of a kind few in India have even heard of, leave alone tasted. Moonshine Meadery brings the world's oldest alcoholic beverage to India. Its beverages are now sold in 225 stores and restaurants across Mumbai and Pune. Nitin Vishwas chanced upon mead, said to be the "drink of the gods", in an inflight magazine. The article on the oldest alcoholic beverage known to man ignited the interest of this hobbyist brewer; soon after he landed, he excitedly shared the information with Rohan Rehani, a close friend who shared his interest. The duo, both engineers by training, had worked with large corporate like McKinsey, Abbott, and Monster. Now, they decided to experiment with mead, an alcoholic beverage made by fermenting honey with water, sometimes with various fruits, spices, grains, or hops. And Moonshine Meadery was born.

# **CANCELLATION POLICY**

- non - refundable booking

# GALLERY



## **ABOUT YOUR HOSTS**



## **Our Story : WishFunda**

WishFunda is a marketplace for wishful experiences, which are enjoyable and enriching at the same time. From unique experiences and offerings with the local professionals to the celebrated and applauded Ustads (Experts) of their specific domains and expertise.

The Funda is to provide Customers with exciting and extraordinary experiences. One can engage with Artist, musicians, chefs, photographers, designers and others who inspire shared interests. Hence, creating lasting memories.

We believe, life is all about unique and wishful experiences today which create great stories to share tomorrow.

So what is your Wish today?

