

Just finished bottling my first Grape Mead (Melomel) or Pymment whatever one wishes to call it and it was started on November 4th and is simply wonderful to drink already. It was ready in 5 weeks! Thought I would share my recipe with you as it is the youngest best tasting, quick mead I have had thus far. Too bad I only made 1 gallon experimenting.

2 lbs Clover honey

1 oz buckwheat honey

1/8t Pectin Enzymes (I used but on second thought I probably didn't need since Welch's is already clear)

64-oz Welch's Grape Juice with Vitamin C added- Make sure it has no preservatives in ingredients other than Vitamin C added (Ascorbic Acid)

Balance water if you need it to make 1 gallon after adding honey mixed in water (don't use too much water in honey mix or you'll end up with more than you bargained for.

Lalvin EC-1118

It will ferment super fast to dry (about 13% alcohol) because of type of yeast and all the nutrients and natural sugars in Welch's grape juice. It should be to SG =1.000 or less in 14- 21 days max. Rack to clean carboy over mixture of 6 oz honey, 6 oz Welch's grape juice,

1/2t of Sorbate and 1/2 crushed campden tablet . It will stabilize and clear fast. Let it clear and set for another 2 weeks and it will be ready to bottle and drink. It will be medium sweet but smooth and drinkable right away. If you want it semi sweet use 4-oz honey instead of 6-oz /gal. The only reason I used the Campden (Sulphite) is because my understanding is that using both Potassium Sorbate and Sulphite together will definitely inhibit renewed fermentation and it did for me. I went with the sweeter version to please my wife and can't wait till she gets home to try it. I got 4 regular bottles and one small bottle and drank the rest. I don't usually like sweet wine but this was the fastest best so far. I'm told that most melomels don't require a lot of aging to be good and if this gets any better with age, I'll probably never buy store bought wine again. Color is deep red, has nice legs on sides of glass after swirling, good nose and great balanced taste) Just don't tell everybody you used Welch's. I won't. Because the juice is clear to start, clearing is naturally fast, fast, fast.

Enjoy cause I am.

Regards Joe

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