

**Abstract of Diploma:**

***Honey Dream – Crafting unique, fortified, organic honey wines.***

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This Diploma work describes the production of a new and unique wine: **A fortified, organic honey wine.**

The production steps for a small-scale production are described from the concept/theory to its real implementation. It is my intention to develop several routes to create a unique dessert honey wine, inspired from famous fortified sweet wines from Portugal (Port) and France (Vin Doux Naturel - VDN).

Beginning with the own production of linden flower honey sourced from my own organic apiary, I developed several routes of fortification after fermentation. In the course of this work, the following **four key** questions have been addressed:

- How to **make a high-quality, organic fortified product from honey (wine)?**
- How to materialize the theory of **wine fortification in a practical small-scale production?**
- How does the **fortified honey wine compare to the “big players” e.g., Ports, Banyuls?**
- Where do the **new fortified honey wines fit in the categories of honey wines (positioning)?**

The proposed production method focuses on high quality, organic, fortified honey wines with alcohol levels from 16% to 18% ABV and residual sugar levels from 60g/l to 150 g/l. My Diploma describes all the variables that need to be carefully considered, for example characteristics of base honey wines according to the honey used to produce them, desired levels of alcohol in fortified wines, alcohol options for fortification, desired sweetness and acidity levels, use of fruits to gain tannins, and other process and organoleptic considerations.

In total I produced four fortified honey wines, which I finished and bottled unaged and non-oxidized. From the results I can conclude that the highest honey character and identity is present in the “white” and “red” style wines which followed Route 2, because the majority of the alcohol is coming from the fermentation of the sugars in the honey and much less foreign alcohol is added during fortification. These wines have pleasant and better integrated alcohol and residual sugar levels.

After bottle aging of at least five months, and creating an own label, the fortified honey wine called “*Honey Dream*” has been given to colleagues of the Austrian Wine Academy, honey wine enthusiasts and beekeepers, for tasting in three rounds. The results of these tastings were carefully documented. In general, the second Route of fortification, has also been preferred for its better integrated alcohol, balanced sweetness and acidity. Additionally, the character of the linden flower honey has been recognized better in this Route of fortification.

Moving ahead with the positive results so far, I will make further fortified honey wines and mature them in glass balloons (Demijohn), and in wood barrels (Chestnut wood) before bottling, to compare them with those I already finished and store in glass bottles in cellar conditions.

I have not found yet, at least in Austria, other fortified honey wines, and this is why I think that **Honey Dream is a unique product.**

