

Sotirale Family Brings the Ancient Greek “Nectar of the Gods” to SIAL Paris 2026

Greek mead rooted in history, reimagined for today's international market.

Laconia, Greece — October 2026. Sotirale Family, a Greek family producer based in Laconia, will present its signature Greek Mead (Hydromeli) at SIAL Paris 2026, introducing international buyers and media to one of Greece's most distinctive alcoholic beverages.

Crafted through the fermentation of pure Greek honey and water, Sotirale Family's mead combines an ancient beverage tradition with a contemporary premium identity. Under the name “**Nectar of the Gods**”, the product places Greek origin, heritage and storytelling at the heart of its proposition.

The story extends from the honey-based fermented drinks associated with the ancient world to traditions that travelled across Europe through the centuries. Sotirale Family brings that heritage into a modern format designed for today's premium retail, delicatessen, hospitality and specialist beverage markets.

Produced and bottled in **Vatika, Laconia**, near historic Monemvasia, Nectar of the Gods is made from pure Greek honey and offers natural sweetness, an intense honey aroma and a distinctive amber character.

At SIAL Paris 2026, Sotirale Family is seeking meetings with **importers, distributors, wholesalers, premium retailers, delicatessen buyers and hospitality professionals** interested in adding an authentic and differentiated Greek product to their portfolios.

“An ancient drink. A timeless story. A modern experience.”

Discover Greek Mead. Discover the Nectar of the Gods.

Sotirale Family — The Greek Meadery
SIAL Paris 2026 | Hall 1 — Stand B218
Agioi Apostoloi, Monemvasia, Laconia, Greece
sotiralefamily.com