



St. Louis

Premium Kriek

LAMBIC

DENSITY - 3.2% ABV

PACKAGING - 12.7 fl. oz., 750ml bottles, 20L & 30L Kegs

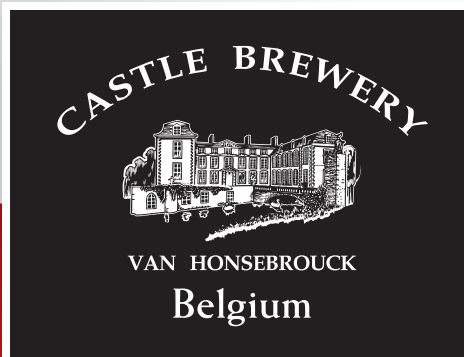
DRINKING TEMPERATURE - Serve between 41° and 45° F

BREWED & BOTTLED BY - Br. Van Honsbrouck

This cherry bomb of a beer pours out its lightly acidulous, slightly prickly body in a purple hazy color accompanied by a frothy light pink head. Though its character is mainly that of lightly tart cherry cordials and fresh bing cherry juice - upon further contemplation even a rookie beer connoisseur will note something more complex. That layered complexity is the result of this Kriek's nutty Amaretto almond aroma. It's an elegant start to a beer with a juicy, mouthwatering intermission and a sweet and stylish cherry finish. A light-red and crystal-clear delicacy, wonderfully sweet with a discreet hint of almond from the pits of the Oblacinska cherries. A beer that spent 6 months aging on Lambic and that is certainly worth the wait!

25% OBLACINSKA CHERRIES WITH PITS AND AGING PERIOD OF 6 MONTHS TRANSFORM THE BASIC LAMBIC INTO THIS FRUITY RED DELICACY

Suggested Food Pairing: Blue Cheeses such as Roquefort, Stilton and Gorgonzola. Black Forest Cake



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