

Bacchus

DENSITY - 4.5% ABV

PACKAGING - 12.7 fl. oz., 20L Kegs

DRINKING TEMPERATURE - Serve between 41° and 45° F

BREWED & BOTTLED BY - Br. Van Honsbrouck

FLEMISH OLD BROWN

The Flemish Sour Ale is the most time honored and truly original beer style of Belgium. Belgian breweries like Van Honsbrouck, whose roots run deep into the brewing history of Flanders, owe their existence to this style of beer. Malt sweetness is balanced by tangy notes that are provided by a unique culture of bacteria and yeasts that live within the wooden barrels in which this ale rests. An aroma of sherry vinegar and ripened fruit add a rich complexity that lets the drinker know this is the artful execution of a brewmaster and not just a delicious accident. This ruby colored sour ale is more than just a flavor to excite the pallet, it is also meant to be refreshing. So drink it cold and drink it often.

Suggested Food Pairing: Battered Fried Foods, Bacon and BBQ

Suggested Cheese Paring: Aged Dutch Gouda, Double Cream Brie, Gorgonzola



A CHARACTERISTIC BEER FROM THE SOUTH WEST FLANDERS REGION, HAND WRAPPED IN SILK PAPER.



BIERKASTEEL

VAN HONSBROUCK



12.7 oz. Bottle



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