



DENSITY - 6.5% ABV  
 PACKAGING - 12.7 fl. oz., bottles  
 DRINKING TEMPERATURE - Serve between 41° and 45° F  
 BREWED & BOTTLED BY - Br. Van Honsebrouck

*fond*  
**Tradition**  
 KRIEK LAMBIC  
 UNFILTERED BELGIAN ALE



*“Enjoy Your Castle Moments”*

All those pungent fruity flavors - sensuous grape, fermented apples, zesty lemons, ripe peaches--- mingle with the rustic musty yeast note that lend the Gueze both modern crispness and that traditional, old-school Belgian lambic musty spice. This is, for the most part, a traditional Gueze, brewed in small batches -- infused with a perfume of farm-fresh horse-blanket whose medium-body and has a sour fruit, dry taste that lingers like the sun setting over a field of fine Northern European hops.

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

KRIEK LAMBIC

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

**ratebeer 93**



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12.7 oz Bottle

