



**poperings  
hommel  
bier**



# Fresh Harvest



**2014 Limited Edition**



**DENSITY**  
7.5% ABV

**PACKAGING**  
750ml Bottles

**DRINKING  
TEMPERATURE**

Serve between 45° and  
48° Fahrenheit

**BREWED & BOTTLED BY**  
Br. Van Eecke

*Brewed with freshly picked  
Popering Hop cones*

*High fermented Belgian Ale with  
refermentation in the bottle*

In mid September fresh hops are picked in the Poperings hop field and immediately used to brew the annual Poperings Hommel Fresh Harvest Ale.

The 4 hops used to brew this fresh cone Hommel are from Poperinge, Saphir, Magnum, Challenger, and Kent-Golding. After a 3 week resting period, this ale is dry hopped again with Saphir cones.

The ale is bottled exclusively in 750ml bottles with extra yeast and sugar added so it can referment for 3 weeks. There are a limited number of bottles produced because of the one time harvest of fresh picked cones.



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