

Kapittel *by* Brouwerij Van Eecke



Gold Medal- "Beers of Abbey" - 2010 Monde Selection Awards, Germany

Blond ABV - 6.5% PACKAGING - 11.2 fl. oz., 30L Kegs

The youngest of the four beers was added to the collection in the 1990s. Just as abbeys tried to strengthen their communities by attracting new young monks, brewery Van Eecke introduced this blond Kapittel to answer the demand for paler beers in its home markets of Belgium, France and Spain. A surprising smooth finish and is easy to drink with its 6.5 % ABV, yet some may call this beer a "strong Belgian blond." The classic Van Eecke hoppyness coming from last remaining hops region of Belgium.

FOOD PAIRINGS: Ideal on a sunny terrace, with all fish, salads and pasta dishes.



ABV - 6% PACKAGING - 11.2 fl. oz., 30L Kegs

Water

This red-brown abbey ale can be considered a "single," meaning a beer that was made for the guests of the abbey and for everyday consumption. Of course, this is a top-fermenting ale, refermented in the bottle and thus kept alive, which means you can age the beer for a few years. The head is strong and keeps well. The aroma reminds one of sweet burning wood and gives us hints of sweet peaches, ending in a light hoppy bitterness. This is a nice all day drinking beer.

FOOD PAIRINGS: Good with sandwiches, cheeses and meats. or even a spicy salad. Lunch or dinner



Abt ABV - 10% PACKAGING - 11.2 fl. oz., 30L Kegs

ratebeer 91



Abt is Dutch for Abbot, thus the leader of the Abbey. The leader of the Kapittel beers has the highest alcohol content of 10%, making this beer a Triple. A beautiful triple ready to be aged for up to 30 years. A very complex aroma with a round, malty, not bitter, slightly sweet balance. Has fruity hints of lemon and orange on the tongue and lasting taste. A warming beer, a dessert on its own. Such triples were reserved for the Abbots and the Bishops, and on special Holy days, the rest of the Abbey could feast as well on this delicious drink of the Gods.

FOOD PAIRINGS: Desserts like ice cream (pour some on your ice-cream).
Or dishes like white fish, pasta, etc.

ratebeer 93

ABV - 9% PACKAGING - 11.2 fl. oz., 30L Kegs

Prior

The Prior was and is the leader of a smaller abbey community. He is the "primo inter pares" (the first among equals). Established abbeys had several off-shoots, smaller communities living on farms or settlements, sometimes far away from the original abbey for example in Northern and Eastern parts of Europe, later in the colonies, today in third world countries. With its 9% ABV this darker beer is Triple Ale with a bitter sweet taste. The hoppy characteristics of all the Van Eecke ales is prominently present.

FOOD PAIRINGS: Good with sandwiches, cheeses and meats. or even a spicy salad. Lunch or dinner.



4 Pack



7 10168 04004 5

WIN-IT-TOO DBA Global Beer Network
325 N. Main St., Middleton, MA 01949 Tel: 800-442-3379
globalbeer.com facebook.com/GlobalBeerNetwork

