



"A wonderful mix of flavors....Roasted nuts, toffee, cocoa, and coffee."



Kasteel Winter is a unique departure from the standard Christmas ales known for their potpourri of cinnamon and clove. In fact, it stands alone as one of the most decadent and elegant Quadruples of Belgium in its own right. This 11% ABV beer pours a Chestnut brown with an off-white head. The nose is rich, with a warming scent of Coffee, Toffee, and Dried Fruits. The mouthfeel is rich and sweet like that of melted candy. The key ingredients to this delicacy is Belgian Chocolate and Coffee...noteworthy phrases in any brewers handbook. All of these elements come together to provide an after taste reminiscent of a tootsie roll.

Suggested Food Pairing:

Great with hearty meals like steak or stew. Also pairs well with a rich dessert!



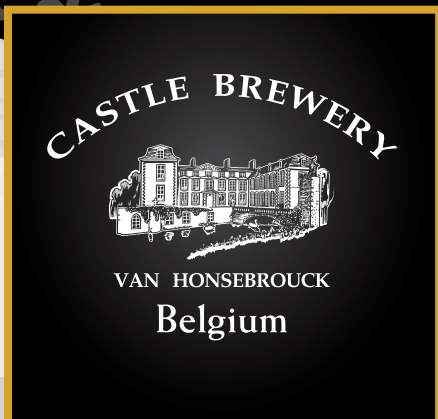
Beeradvocate 92

DENSITY - 11% ABV

PACKAGING - 11.2oz & 750ml bottle, 20 Liter Key keg

DRINKING TEMPERATURE - Serve between 42° and 46° F

BREWED & BOTTLED BY - Br. Van Honsbrouck



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