

fond **Tradition**

GUEUZE LAMBIC

UNFILTERED BELGIAN ALE

DENSITY - 5.0% ABV

PACKAGING - 12.7 fl. oz., bottles. 20 & 30 Liter kegs

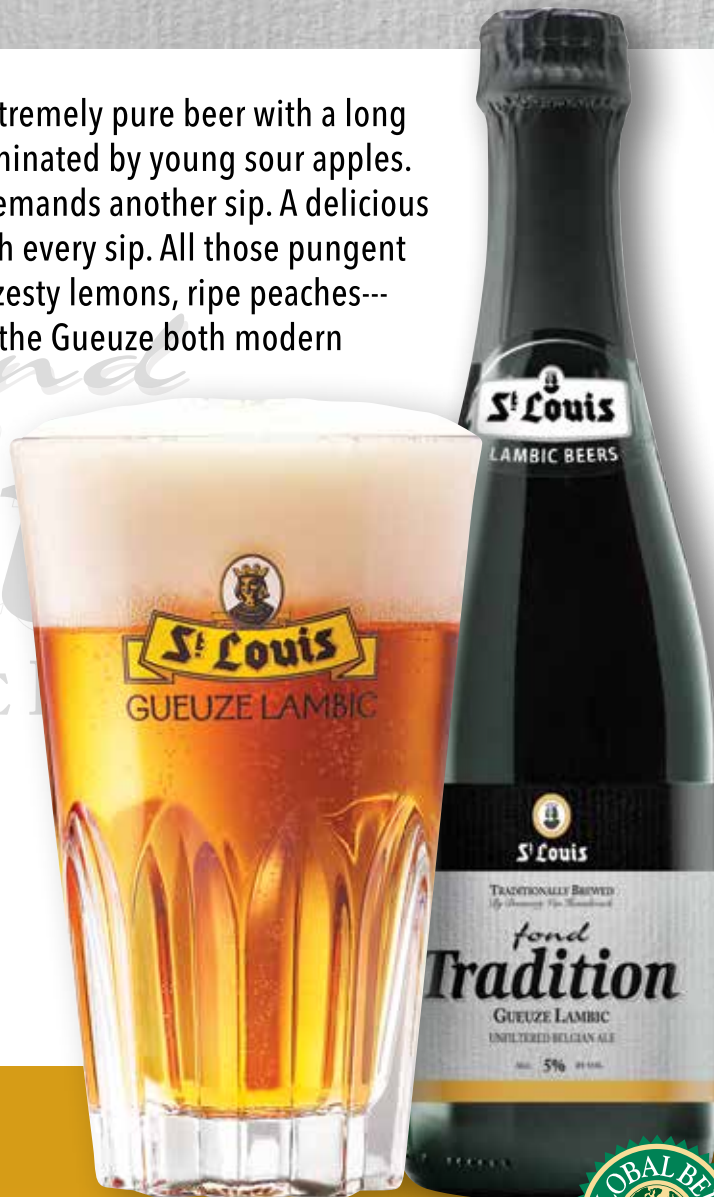
DRINKING TEMPERATURE - Serve between 41° and 45° F

BREWED & BOTTLED BY - Br. Van Honsebrouck

Golden-blond, unfiltered, unsweetened. An extremely pure beer with a long history. A humble nose with a lot of fruit, dominated by young sour apples. An extremely dry aftertaste, which immediately demands another sip. A delicious thirst-quencher that reminds you of its history with every sip. All those pungent fruity flavors - sensuous grape, fermented apples, zesty lemons, ripe peaches--- mingle with the rustic musty yeast note that lend the Gueuze both modern crispness and that traditional, old-school Belgian lambic musty spice. This is, for the most part, a traditional Gueuze, 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.

***"A DELICIOUS OLD GUEUZE THAT
REMINDS YOU OF ITS HISTORY WITH
EVERY SIP."***

Suggested Food Pairing: Smoked, pickled or marinated fish (trout, herrings, sardines). Shellfish and Squid.



ratebeer 94



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12.7 oz Bottle



750ml Bottle

