

BELGIAN
FAMILY
BREWERS

.be



St. Louis

DENSITY - 5.0% 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

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

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



CASTLE BREWERY



VAN HONSEBROUCK

Belgium

WIN-IT-TOO DBA Global Beer Network
325 N. Main St., Middleton, MA 01949
Tel: 800-442-3379 | Fax: 805-683-1470

www.globalbeer.com facebook.com/GlobalBeerNetwork

