



St. Louis

Premium Kriek

LAMBIC

DENSITY - 3.2% ABV

PACKAGING - 12.7 fl. oz., 750ml bottles, 20L & 30L Kegs

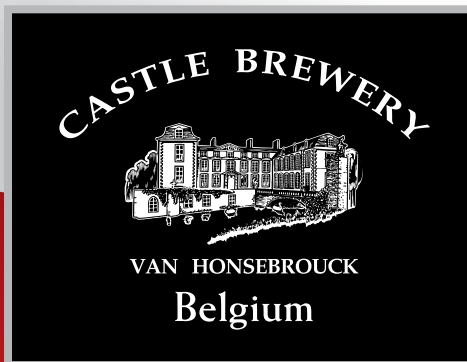
DRINKING TEMPERATURE - Serve between 41° and 45° F

BREWED & BOTTLED BY - Br. Van Honsebrouck

Peer into the long horizontal tanks at Brewery Van Honsebrouck and you will likely find fresh Oblacinska Cherries sleepily floating atop fresh lambic beer. The recipe for this framboise consists of 25% fruit, which is evident when the aroma is released into the air as the beer churns inside the glass. Brewed in an open fermentation vessel called a "koelschip" the base lambic beer is wildy fermented as air borne yeast passes through the windows of the whitewashed attic atop the brewery. The earthy esters from the wild yeast create a unique amaretto like character to the nose of this beer which opens up a host of pairing options that range from gamey proteins to rich desserts. At 3.2% ABV this beer can certainly stand by itself as an aperitif or can be the "cherry on top" of a great evening.

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



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