



BROUWERIJ
Van Steenberge
ANNO 1791



Sampler Pack

6 Exclusive Belgian Ales



GULDEN DRAAK ABV: 10.5%

The "Gulden Draak" is an actual golden statue that sits on top of the belfry in Ghent. Emperor Baldwin IX placed the statue on his belfry in Ghent to protect the riches within. The same white bottle protects this word class beer from light, the natural enemy of beer. The beer is second fermented in both bottle and keg and the brewer uses wine yeast in the second fermentation process.

COLOR: Dark brown color with a rich creamy head.
TASTE: Natural malt toffee-like sweetness with a mellow dryness with hoppy accents.
FOOD PAIRINGS: Dessert-beer or after dinner. Some like it with a cigar, others match it with chocolate.



GULDEN DRAAK 9000 QUAD ABV: 10.7%

The Gulden Draak Quad 9000 has 4 times the malt as a traditional lager beer. The beer is a variation of the Gulden Draak recipe with the brewer using cane sugar instead of caramel. The result is slightly higher alcohol and a lighter deep amber color, though not as sweet as the original Gulden Draak.

COLOR: Amber.
TASTE: Notes of banana peel, sour dough and pear.
FOOD PAIRINGS: Vegetable Soups, Hearty Fish Dishes, Barbecue. Cheese Pairing - Tomme De Savoie, Le Peral and Aged Gouda.



BORNEM DOUBLE ABV: 8%

Bornem double is a "lively" abbey beer that, after its first fermentation in the barrel, nicely evolves during its second fermentation in the bottle or keg.

COLOR: Warm dark brown, with burgundy undertones.
TASTE: Soft as velvet, this double has a fruity, hoppy after taste.
FOOD PAIRINGS: Often served with meat dishes, such as steaks, roasted meat, or even sausages.



BORNEM TRIPLE ABV: 9%

Bornem Triple is a "lively" abbey beer that after its first fermentation in the barrel, evolves during its second fermentation in the bottle or keg. It's pleasant scent and nice foam head make this beer a winner. Bornem Triple is a powerful beer to enjoy as dessert or as appetizer.

COLOR: Blond or light amber in color.
TASTE: Hoppy and full with an excellent sweet-bitter balance.
FOOD PAIRINGS: Seafood such as mussels. Also excellent with a hearty cheese platter.



PIRAAT ABV: 10.5%

In the 17th and 18th century, strong ales like Piraat were highly prized by the seafaring captains for its keeping qualities and its healthy food value. The daily distribution of a pint of this ale kept the pirates in good health and gave them the spirit to survive the hard life on the sea. Piraat has been recognized as one of the five best beers in the world.

COLOR: Pale blonde beer with a robust cascading head.
TASTE: Beautiful blend of sweet malt and alcohol.
FOOD PAIRINGS: Great as an after dinner drink. Also pairs well with steak and seafood with heavy creams.



PIRAAT TRIPLE HOP ABV: 10.5%

Piraat Triple Hop is a hoppy version of Br. Van Steenberge's award winning Piraat, know as one of the five best beers in the world, winner of the 2012 World Beer Cup Gold Award.

COLOR: Golden blond beer with a pillowy white head.
TASTE: Beautiful blend of sweet malt and alcohol. Cascade, Saaz, Aurora and Tetra hops add the extra bitterness.
FOOD PAIRINGS: Great with seafood, spicy foods or as a great sipping beer.



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