

BARLEY WINE

The combination of red melanoidin malts and rich amounts of Bramling Cross hops results in a Barley Wine with emphasis on malt, body and hop aroma.

Pours with a slight golden foam and light amber color. Dried fruit and caramel combined with a sweet golden bitterness that lingers all wrapped in warm alcohol, makes this a pleasant slow drinking experience.

Food pairing: Strong Chesses for example Stilton, rich desserts or on its own.

Alc: 8,6% vol.

IBU: 70

33 cl.

