



MALTA CUVÉE

Alc.5'1% vol. | Grado Plato 12 | 24 IBU's



BEER STYLE

BARREL AGED PALE ALE

Top-fermentation craft beer, aged in oak barrels during an entire year. During the beer's maturation it gets impregnated with the wood's flavor and it adds this warm flavor.

TASTING NOTE

Beer with very strong character. White and dense head, leaves froth in the glass. Medium bodied, even light and high gasification.

Intense smell of wood. Complex, warm and at the same time spicy when it comes to the tasting. Warm ending with an acid touch and persistent wood flavor. Consumption temperature between 6° and 12°C.

INGREDIENTS OF THE RECIPE

Water from "El Montseny"
Malts: pale ale, crystal and coffee. Hops: challenger, east kent goldings and fuggles. Yeast.