



B. United Tank Containers



Our portfolio consists of distinctive beers, meads, sakes, and ciders from breweries around the world who use unique processes and ingredients and who are committed to producing high quality products.

For some of our smaller, artisanal breweries- transporting fresh beer to the US can be difficult – problems range from them not being able to afford kegs or keg machine or proper cleaning equipment.

Thus, over the past couple of years we have invested heavily in tank containers and other infrastructure that completely redefines how kegs and casks should be handled to ensure the highest product quality of flavor and aroma all while doing it in an environmentally friendly way.



So what are TANK CONTAINERS!

They are large temperature-controlled liquid tanks. These tanks have been used by other industries but never in beer. We specifically designed ours to hold 4 separate compartment and allow us to regular the pressure of each compartment while holding each at a cool 32 to 33 F.

The four separate containers allowing us to fill one tank container with a couple of different beers from different breweries all over Europe and Asia. As the tanks are regulated at 32-33 F during the whole trip, the beers arrive in the US as fresh as if it just left the brewery. In addition, the high volume to surface area ratio of the tank compartments eliminates the risk of oxidation and is vastly superior to that of a keg.



Upon arrival at our facility, the beer is pumped into highly sanitized and clean kegs where it will either be shipped directly into the market or go through a secondary fermentation per the direction of the brew-masters.

The result from the tank containers produce the highest quality beer,

more exposure for small breweries and it reduces our carbon footprint compared to using disposable one-way kegs or sending individual kegs around the world.

We currently have 4 tank containers that transverse the world with a fifth one coming into rotation spring 2012.



Tank Container Tasting

Cuvee Freddy

Sour Ale

*Brewery: Picobrouwerij Alvinne,
Hevle, Belgium*



The Cuvee Freddy is a blend of his sour base beer (also used for his Kerasus and Alvino) and his Podge Belgian Imperial Stout. Then aged for one year in wine barrels. Next it is blended again before bottling with 1/3 fresh Podge stout, just to soften the tannins. The aroma is full of sour fruits together with coffee, chocolate, tannines, balsamico, and wood.

The product you are tasting in our tank container has not been aged yet- it is currently the “Undressed” version of Cuvee Freddy. The aging of the product will occur here in Connecticut, in a number of handpicked wine and spirits barrels from all over the world.
