



## B. United Zymatore (Barrel Aging)

B. United International's Zymatore Brand is designed to expand our existing portfolio in new & exciting directions. With the direct cooperation of our breweries, we are introducing a line of barrel-aged beers/meads/sakes/distilled spiritis that challenge the imagination, tantalize the palate, and stimulate the imagination. What may seem like unlikely combinations of beers & barrels are designed to highlight each beverage's unique characteristics. We use only barrels of the highest quality and pedigree from acknowledged leaders in the wine & distillation crafts, and we hope to deliver our own artisanal 'spin' to our already exciting line-up. All brews are matured in barrels at our Oxford, CT facility.

### ZYMATORE TASTING

#### TASTING # 1

*Zymatore is still maturing and requires another 2 months prior to release.*

**1a. Original Product-** *IQhilika African Dry Mead*

**1b. Zymatore:** *87 Verdelho*

Brand: *IQhilika African Dry Mead*

Producer: *Makana Meadery, Grahamstown, South Africa*

Barrel Type: *Verdelho (white wine)*

Barrel Source: *Thelema Mountain Vineyards, Capetown, South Africa*

Fill Date: *Aug 15, 2011*

ETA Date: *Approx end of April to early May*



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#### TASTING #2

*Zymatore is still maturing and requires another month prior to release.*

**1a. Original Product-** *Old Engine Oil, UK*

**1b. Zymatore:** *69 Grenache*

Brand: *Old Engine Oil*

Producer: *Harviestoun Brewery, Scotland, UK*

Additional Ingredients: *Rosato Di Franconia Lees (residual yeast used for fermentation)*

Ingredient Source: *Channing Daughters Winery, Long Island, NY*

Barrel Type: *Grenache (Red Wine Variety)*

Barrel Source: *Thelema Mountain Vineyards, Capetown, South Africa*

Fill Date: *Sept 22, 2011*

ETA Date: *Approx 1 months before release.*



### TASTING #3

*Mystery Tasting: Guess what was the original beer used for Zymatore?*

#### **3a. Zymatore: 77 Late Harvest Zinfandel**

Brand: \_\_\_\_\_

Producer: \_\_\_\_\_

Barrel Type: Late Harvest Zinfandel

Barrel Source: Bella Vineyard, Sonoma, California, USA

Fill Date: Oct 4, 2011

ETA Date: Feb 16, 2012

#### **3b. What type of beer was the original product?**

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#### *In Matthias's Words:*

**Definition:** To create a completely new world of flavors and aromas by allowing our world-class brews of beer, cidre & mead to mature in carefully selected wine & spirits barrels of highest provenance. As the same barrel can be used up to three times the combinations of liquid, wood, and “previous” filling can be “endless.”

**Process:** For our brews to be exposed over time to oxidation reactions, non-volatile and volatile compounds extracted from wooden barrels, non-conventional yeast and bacteria, flavor/aroma/color compounds of previous liquid in such barrels, and solution changes that affect the release of flavor and aroma compounds of our world-class brews.

**Objective:** To introduce all our customers to a “new world of flavors and aromas” by launching a consistently changing portfolio of Zymatore kegs and Zymatore bottles.

