

Two NEW Wild Fruit Ales brewed with Fresh Apricots



Sesma, Brewing Co., Spain

Alberchico

Wild Ale with fresh Apricots, 5% alc./vol.

Tasting Notes: A lot of apricot in the nose.

Quite citrusy on the pallet ...fruity ale finish.

Fruits: Fresh Spanish Apricots {added during boil}

Malts: Pilsner malt + wheat malt

Hops: Glacier

Two different strains of yeast: Two different yeast strains isolated from fresh peaches. One a non-saccharomyces yeast called KT which produce small amounts of organic acids, and a lot of fruity esters, the other one is a saccharomyces yeast strain pretty similar not only in flavor but also in attenuation and flocculation with a classic belgian yeast, morphologically identical.

Formats:

8 * 16.9 oz. Bottle(s)

Keg 1 * 5.3 gal.



Loverbeer, Italy

For Fan

Wild Sour Apricot Ale, 8% alc./vol.

For Fan wild sour ale with apricots is brewed only once a year with fresh fruit and matured in oak barrels for 12 months.

The Tonda di Costigliole (Round Apricot of Costigliole, an ancient variety of apricots from Piedmont), is the characterizing fruit of this beer inspired by Fruit Lambic.

For Fan is fermented thanks to lactic bacteria and wild yeasts (including Brettanomyces) typical of Lambic fermentation. The apricots are added after a maturation of 12 months in French oak barriques to activate an additional fermentation.

Formats:

6 * 12.7 oz. Bottle(s)

1 * 5.3 gal.



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