

# Gulpener Bierbrouwerij's Brew Pub "De Zwarte Ruiter"

Gulpen, Netherlands

Gulpener Bierbrouwerij BV, located near Maastricht, Netherlands, opened as a farm in 1825. Now, almost 200 years later, the farm and brewery are in the fourth generation of family ownership. Until 2006, the Rutten family brewed their "Mestreechs Aajt," a special Dutch interpretation of a red sweet-and-sour ale. Most fortunately, however, they resumed brewing and blending Mestreechs Aajt in 2009, aging the base beer in three huge oak barrels.



## Mestreechs Aajt *Sour Ale*

Mestreechs Aajt is a blend of their "Hollandish" Oud Brouin (approx. 3.5% ABV), "Dortmunder" lager bock-bier (approx. 6.5% ABV) and the "primal" or base beer matured 14 months in these wooden barrels.

The barrel-aging introduces lactobacilli, Brettanomyces and other microflora into this very special ale; the final blend is masterfully crafted to showcase that most perfect balance of sweet and sour flavors.

**Appearance:**

Deep, cherry red to mahogany

**Aroma:**

Dark and slightly tart fruit with hints of sweetness and slightly wild, barnyard-y notes

**Flavor:**

Ripe red cherries, grapes, cranberries and plums, rich malt sweetness with beautifully placed funk and bold acidity

**Alc./Vol.:** 4.0 %

**Plato:** 10.2

**IBU:** 4

**EBC:** 80



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