



Hanssens Artisanaal

Dworp, Belgium

Hanssens Bartholomeus, former major of Dworp, started to brew lambic in 1871, in the previous Saint-Antonius brewery. Nowadays, Hanssens Artisanaal is directed by Sidy Hanssens, daughter of Jean, the fourth generation in this family's tradition. It has to be noted that Bartholomeus started as a lambic brewer, but after World War I, when the Germans took all the copper brew material to produce war equipment, he, like many others at that time, had to continue as a blender. The most significant difference between a gueuze blender and geuze brewer is that a gueuze blender buys wort (lambic wort) of lambic brewers and does not brew the lambic by his own. A gueuze brewer only works with its own lambic whereas a blender works with different lambics.



All pictures courtesy of Tony Pellino, OEC Brewing



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**Blended Lambic
with black Belgian Cherries**
Unfiltered, unpasteurized,
bottle conditioned
5.8 alc./vol. / 14.9 Plato / 1059 OG

Each batch of Kriek offers different aromas and flavors only based on the century old knowledge of the Hanssens family. After the blending the Kriek (with 70 kg of black Belgian cherries per 600 Lt. barrel) are bottled, corked and stored in the cellar for secondary fermentation at 50°-55°F for over one year.

**The SCHAERBEEKSE KRIEK is a
blend of 75% young cherry lambic
of the Schaerbeekse variety and
25% old lambic.**
This is in order to have a fermentation
in the bottle, resulting in foam and
CO2.
Available Formats:
12 * 12.7oz (375ml)
Bar-code: 0 62067 03265 3



**Tasting Notes (Courtesy of Garrett
Oliver, Beer Author):**

Appearance: Red, rose, pink and orange
all at once like a beautiful sunset.
Aroma: Opens with a barnyard gambit, but
quickly dissipates, allowing complex
aromatics of cherries, wood, earth, and
vanilla to come through.
Flavor: The taste is full of sour cherries
with hints of wildness and oak that
blends well with the extreme acidity,
and slight residual sweetness.
Finish: Long, tart and fruity finish.
Dry finish.



Suggested Food Pairings:
Chocolate, Aperitif

Available Formats:
12 * 25.4 oz bottles
Bar-code: 0 62067 03130 4
24 * 12.7 oz bottles:
Bar-code: 0 62067 03131 1





SCARENBECCA
 is a 100% pure young cherry lambic
 of only the rare Schaarbeekse variety.

Unfiltered, unpasteurized, bottle conditioned
 6% alc./vol.

Appearance: Bright red color with small pink head
 that leaves quickly.

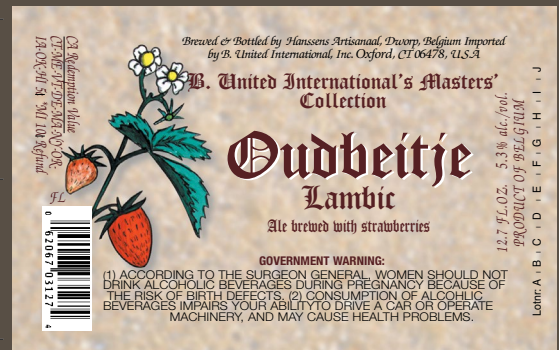
Aroma: Aroma of raw oak and tart cherries mixed with wild
 yeast character and some vinegar sourness.

Flavor: Intense tart cherries and oak with a sourness.

Finish: Finish is long with some funk and sourness.

Suggested Food Pairings: Light White Meat Dishes
 and Desserts

Available Formats:
 12 * 12.7oz (375ml)
 Bar-code: 0 62067 03145 1



Lambic with Natural Strawberries
 5.8% alc./vol.

Wheat and barley malts

Unfiltered, unpasteurized, bottle conditioned

**Brewed Exclusively for B. United International's
 Masters Collection by Hanssens Artisanaal.**

Appearance: Bright golden color, looks barely
 carbonated with little head.

Aroma: Strawberries announce themselves in the
 nose where they mingle with aromas of earth, sharp
 cheddar cheese, vanilla, yogurt, and a Riesling-like
 petrol note.

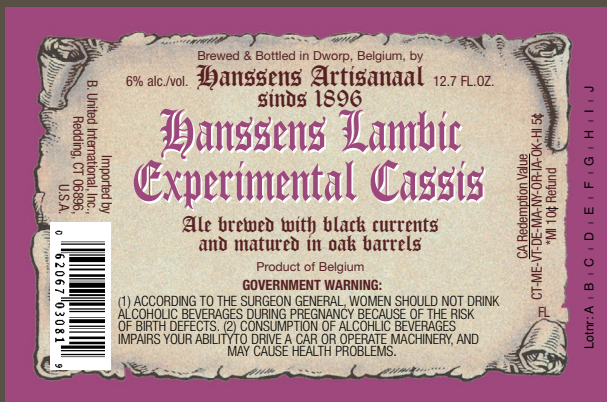
Flavor: Slightly carbonated- strawberries in the
 palate- tart and dry.

Finish: Clean and sweet aftertaste

Suggested Food Pairings: Aperitif

Available Formats:
 12 * 12.7 oz bottles
 Bar-code: 0 62067 03127 4





**Belgian Lambic
with fresh black currants**
6% alc./vol.
Unfiltered, unpasteurized,
bottle conditioned

Appearance: Deep red with no head
and no lace.

Aroma: Fairly sour with some acidity
in the nose and some oak tannins.
Black currant is prevalent with some
funkiness.

Flavor: Nice tart sour character with
black currant fruitiness to back it up
and some oakiness.

Finish: Finish is clean and dry with
some sourness.

Suggested Food Pairings:

Light white meat dishes
Desserts

Available Formats:

12 * 12.7oz (375ml)
Bar-code: 0 62067 03081 9



**Belgian Lambic
with fresh raspberries**
6% alc./vol.
Unfiltered, unpasteurized,
bottle conditioned

Appearance: Dark orange with no
head.

Aroma: Aroma is of funk, raspberry,
tart dark fruit, vinegar, acidic notes
and some oak.

Flavor: Taste of very tart raspberries
and dark fruit, oak, funk, vinegar and
acidic notes.

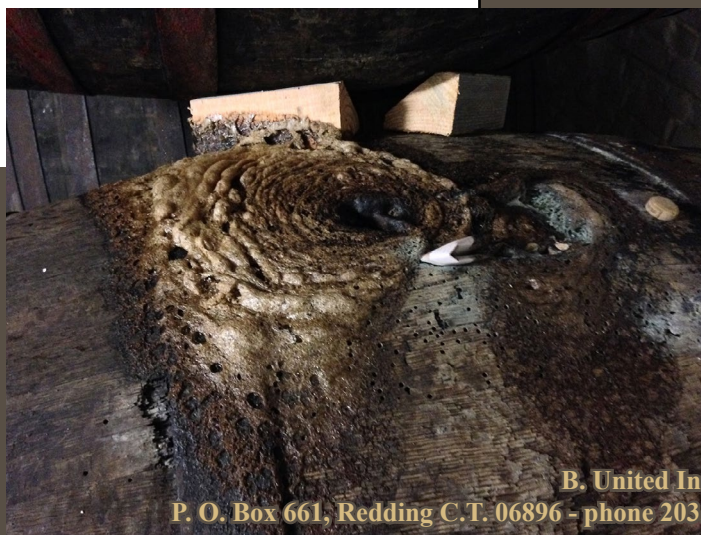
Finish: Finishes dry with some
sourness in the finish.

Suggested Food Pairings:

Light white meat dishes
Desserts

Available Formats:

12 * 12.7oz (375ml)
Bar-code: 0 62067 03095 6





A blend of the finest Lambics
 100% matured in oak barrels
 bottle conditioned
 Unfiltered, unpasteurized
 5.8% alc./vol. / 14.9 Plato /
 1059 Original Gravity

Each batch of Gueuze offers different aromas and flavors only based on the century old knowledge of the Hanssens family. After the blending the Gueuze are bottled, corked and stored in the cellar for secondary fermentation at 50°-55°F for over one year

“The Gueuze blended by Hanssens of Dworp has a refreshingly fruity, rhubarby flavor” - Michael Jackson [Beer Companion, p. 41]

Tasting Notes (Courtesy of Garrett Oliver: Beer Author):

Appearance: Hazy gold color

Aroma: Aroma of wet wool, preserved lemons, vanilla, and earth.

Flavor: The palate is sharply tangy and dry, opening up to a marvelously complex display of citrus and damp earth in the center.

Finish : Miles long and juicily acidic, with a final flourish of fruit.

Suggested Food Pairings: Ceviche (Shrimp and Avocado)

Available Formats:

- 6 * 25.4 oz bottles
- Bar-code: 0 62067 03128 1
- 12 * 12.7 oz bottles
- Ber-code: 0 62067 03129 8

