

Picobrouwerij Alvinne

Mellestraat 138, 8501 Heule, Belgium

Brewery Description:

Pico means tiny, smaller than Mico and brouwerij means brewery. Picobrouwerij Alvinne, one of the excellent new tiny breweries in Belgium, located in Ingelmuenster, Belgium (Western part of Belgium, not too far away from De Dolle Brouwers & Brouwerij de Regenboog), probably the smallest authentic brewery in Belgium right now with a batch size of about 65 cases! Established in 2003!



Podge Belgian Imperial Stout

■ Beer Collection

Wort is divided into four different parts with each part using a different yeast strain: Irish Yeast, English Yeast, Dry Yeast, "Witbread" Yeast



Suggested Food Pairings:

- Chocolate
- Any Dessert
- Aperitif

Available Formats:

- 24 * 11.2 oz bottles



Alvinne Extra

■ Beer Collection

Unfiltered, Unpasteurized, Bottle Conditioned

Product Details

Style	Belgian Imperial Stout
Alc./Vol.	10.5%
Malts	Pilsner, Pale, Black, Crystal, Chocolate
Hops	Challenger, Saaz, East Kent Goldings
Fermentation	5 days
Maturation	6 weeks

Tasting Notes

Appearance	Dark shade of brown and tannish head with a little retention and lace.
Aroma	Red wine character, licorice, dark fruits, molasses, coffee.
Flavor	Pronounced roasted/coffee/rich chocolate flavors with a touch of sourness (Stout character) combine with dark fruity flavors (Belgian influence).
Finish	Crisp and smooth.

Product Details

Style	India Pale Ale
Alc./Vol.	7%
Malts	Pilsner, Tarwernout, Pale Ale
Hops	Chinook, Amarillo
Spices	Candy Sugar
Fermentation	Primary is one week at 23°C. Secondary is three weeks at 15°C.

Tasting Notes

Appearance	Blond ale with consistent white head.
Aroma	Smells of slight fruit, sweet malt, and some tart malt.
Flavor	Tastes of sweet malt, slight tart malt and associated dryness and sweet hops.
Finish	Lightly crisp throughout with some finishing dryness. Aftertaste is long as the bitterness lingers a while.

Suggested Food Pairings:

- Sharp Cheese (Blue, Cheddar, Gorgonzola)
- Salad

Available Formats:

- 24 * 11.2 oz bottles



Gaspar

■ Beer Collection

Unfiltered, Unpasteurized, Bottle Conditioned

Probably the hoppiest beer in Belgium!

Product Details

Style	Belgian Bitter Ale
Alc./Vol.	8%
Malts	Pilsner, Pale, Chocolate, Wheat
Hops	Challenger, Saaz, East Kent Goldings

Tasting Notes

Appearance	Hazy deep yellow with a nice white head.
Aroma	Fruity with strong hoppy aroma.
Flavor	Spicy, malt-sweet, hoppy-bitter palate, with a very very long dry & bitter finish.
Finish	Light to medium bodied with good carbonation that has a semi-dry finish.

Suggested Food Pairings:

- Sharp Cheese (Blue, Cheddar, Gorgonzola)
- Salad

Available Formats:

- 24 * 11.2 oz bottles



Melchior

■ Beer Collection

Unfiltered, Unpasteurized,

Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Picobrouweji Alvinne [Continued]

Mellestraat 138, 8501 Heule, Belgium

Bottle Conditioned

Serve Melchior at 45°-50° F in a tulip shaped glass.

Product Details

Style	Ale brewed with Mustard Seeds.
Alc./Vol.	11%
Malts	Pilsen, Wheat, Munich 15, Cara 120
Hops	Challenger, EK Goldings, Saaz
Spices	Mustard Seeds
IBU	60
EBC	30
Fermentation	Primary fermentation is 1 week at 23°C. Secondary fermentation is 3 weeks at 15°C.

Tasting Notes

Appearance	Full bodied complex ale with yellow orange and small head.
Aroma	Yeast flavors are up front with a nice malt profile.
Flavor	The mustard works well to dry out the palate to allow the yeast to explode. The malt sweetness is a backbone for all the other taste. The hop flavors are both earthy and fruity.
Finish	Heavily hopped for a long, bitter finish.

Suggested Food Pairings:

- Barbecue Cuisine
- Sharp Cheese (Blue, Cheddar, Gorgonzola)
- Grilled Meat

Available Formats:

- 24 * 11.2 oz bottles



Balthazar

■ Beer Collection

Unfiltered, Unpasteurized, Top Fermented.

Product Details

Style	Ale Brewed with Spices (Ginger, Coriander, Cardamom)
Alc./Vol.	9%
Malt	Pilsen, Wheat, Special B, Amber 45, Chocolate
Hops	Challenger, EK Goldings
Spices	Dark Candy Sugar, Ginger, Cardemon, Coriander

Tasting Notes

Appearance	Deep reddish-brown ale.
Aroma	Complex, fruity (citrus, raisins) and spicy (cardamom, ginger and coriander) aromas and notes of chocolate and roasted almonds.
Flavor	Sweet malt taste that mixes well with the flavors of chocolate and spice. Taste of tart cherries, dark fruits, herbal and spices.
Finish	Slightly bitter finish.

Suggested Food Pairings:

- Barbecue Cuisine
- Sharp Cheese (Blue, Cheddar, Gorgonzola)
- Grilled Meat

Available Formats:

- 24 * 11.2 oz bottles



Oak Bolleville

■ Beer Collection

Picobrouwerij Alvinne's Mano Negra [Imperial Stout] aged for 10 months in calvados barrels. Named after the place where they found the barrels in the French Cotentin.

Product Details

Style	Mano Negra, Belgian Imperial Stout
Alc./Vol.	10%

Product Details

Malt	Pilsner, Black Malt, Special B, Chocolate Malt, Wheat malt
Hops	East Kent Goldings, Hallertauer Magnum
EBC	300
IBU	75
Plato	22

Tasting Notes

Appearance	Deep pitch black color with small bubbly brown head.
Aroma	Aroma of liquorice, some yeast, mild smoked wet wood, some woody-tannin barrel character as well as of grapes.
Flavor	Flavors of mildly toasted notes, notes of liquorice, alcohol and wood.
Finish	Finish ends in a very interesting tobacco like smokey wet wooden character

Available Formats:

- 6 * 750ml bottles

Cuvee Freddy

■ Beer Collection

A blend of our sour ale "The Alvino" [Alvino is a sour ale that is aged for 4 months on red wine grapes from his mother's garden] with mano negra. The blend is then aged for one more year on burgundy wine barrels. Then before bottling it is blended again with 30% Podge Belgian Imperial stout.



Product Details

Style	Special Blend aged in Wine barrels
Alc./Vol.	8%

Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Picobrouweji Alvinne [Continued]

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Tasting Notes

Apperance	Cloudy dark brown, minimal head.
Aroma	Vinous, buttery Rodenbach-like lactic nose.
Flavor	Tart and vinous with light spritzy mouthfeel and above medium body. Lactic and cherryish, dominated by well-oaked red wine. Fresheningly sour, deep and complex with lots of tannin bitterness. Only slight roastiness remains from the Mano Negra.
Finish	Highly concentrated flavours with a delicious addition of dry oaky red wine character. Despite the rich flavors it stays elegant

Available Formats:

- 6 * 750ml bottles

Legend

 Beer Collection	 Cider & Perry
 Keg Collection	 Sake & Yuzu Wine
 Real Ale Collection	 Mead
 Vintage Collection	 Spirits