

SESMA.
Brewing Co.

**Sesma, Navarra
Spain**



Alberto Garcia founded Sesma Brewing in 2013. At first he worked as a gypsy brewer, brewing his beers at two Spanish breweries, until late 2014 when he opened his own 10hl brewery in Sesma, Spain.

Alberto grew up in Sesma, a small town in the province of Navarra in Northern Spain, about 45 minutes from Pamplona. Food was a passion of his since he was young, and he started working in kitchens while studying at University. After graduating with a degree in biotechnology he continued working in kitchens of various restaurants around Spain: in Pamplona, Madrid and Sevilla.

In the meantime, beer also developed into another great passion of his. In his teens he collected beer caps and bottles, then began home-brewing while at university. He focused his studies in biotechnology on yeast and genetics.

After having worked in restaurants for over 2 years opening a brewery felt like his calling. It incorporated biotechnology--working with different yeasts strains, what he had learned in the kitchen--building a recipe and bringing different ingredients together to create one harmonious dish, and of course, beer!

The beers from Sesma Brewing are fermented with multiple yeast strains, few of which are actually traditional beer yeasts. Alberto works closely with his brother Dr. David Garcia's company, Lev2050. David has his Ph.D. in Microbiology and Molecular Biology and is also an expert in yeast and genetics. At Lev2050 he works closely with wineries and vineyards to isolate and research different yeast strains from wines and grapes and study their biological nature and organoleptic qualities. In short, Lev2050 is Sesma's source for yeasts. Alberto decides, with the help of David, what yeasts to use in each of his recipe depending on what flavors, aromas, acidity, attenuation, etc. he is looking to achieve in the final beer. Using different yeast in each beer requires extra attention during the fermentation process, to make sure the yeast is healthy and operating throughout. Alberto is not interested in big hoppy beers, that are currently in vogue in the Spanish craft beer scene. Instead he aims to achieve subtle flavors, nuance, and harmony while often incorporating local/regional produce and ingredients into his recipes. Sesma Brewing is making some of the most unique beers to come out of Spain now.



B. United International, Inc.

P. O. Box 661, Redding CT 06896 - phone 203.938.0713 - fax 203.938.1124 - www.bunitedint.com



Prunus Persica

Sour Ale brewed with peaches from nearby Sartaguda - famous in Spain for their peaches.

The fruit comes directly from the farmer, is crushed and added during the boil. Fermentation is conducted with a special non-saccharomyces yeast. Medium-high carbonation. A refreshing beer with deep peach flavors and soft subtle sourness.

6.2% alc./vol.

Formats:

8 x 16.9oz / 500.0mL Bottle(s)
20 liter & 30 liter kegs
from
B. United International Inc.'s
temperature controlled tank container



Sin Nombre Sour Ale

Sour ale brewed with cinnamon, coriander organic dry orange peel and candy sugar.

It features toasted and chocolate malts to provide the beer a richer and deeper flavor accompanied by a light acidity and residual sweetness.

Fermented with a special non-saccharomyces yeast.

Low-medium carbonation.

5.5% alc./vol.

Formats:

8 x 16.9oz / 500.0mL Bottle(s)
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Citrus Maxima

Wild Ale Brewed with the peels and juices of the following citrus fruits: yuzu, bergamot, citron, meyer lemon, poncil lemon, grapefruit, lime, and oranges. The peels and juices are added during boiling. It has hazy yellow/green colour, light body, soft carbonation. It smells like a fresh lime sorbet, very refreshing. 4.5% ALC - 10 IBU.

Formats:

8 x 16.9oz / 500.0mL Bottle(s)
20 liter & 30 liter kegs
from

B. United International Inc.'s
temperature controlled tank container

Terroir

Sour Ale aged in red wine barrels with Graciano grapes.

Made with Pilsner malt and aged hops.

Reddish and light body, slightly persistent white foam, slightly flattened.

Fruity aroma reminiscent of wine.

Formats:

8 * 16.9 oz. / 500ml Bottle(s)
Barcode: 0 62067 04007 8



Termino Monte.

Ale brewed with 20% of Chardonnay and Sauvignon Blanc grapes from Sesma. The juice is added during boiling, and it is fermented with two different yeast strains (non-saccharomyces and saccharomyces). It is very complex in flavor, full bodied, soft carbonation. The aroma has notes of cereal mixed with tropical fruits (from grapes). 7% ALC - 10 IBU.

Formats:

8 x 16.9oz / 500.0mL Bottle(s)
20 liter & 30 liter kegs
from B. United International Inc.'s
temperature controlled tank container

Alberchico

Wild Fruit Ale

Fresh Spanish apricots (added during boil.), Pilsner malt + wheat malt
Glacier hops

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.

Tasting Notes:

A lot of apricot in the nose. Quite citrusy on the pallet ...fruity ale finish.

Formats:

8 * 16.9 oz. / 500ml Bottle(s)

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