

LINDEMANS STRAWBERRY LAMBIC **NEW FOR 2017!** Taste: Rosy hue, with a beautiful

aroma of perfectly ripened strawberries. Shows complex, captivating flavors; delicate sweetness is balanced by traditional lambic tartness in the finish.

Style: Strawberry Lambic **Grain bill:** 70% barley malt.

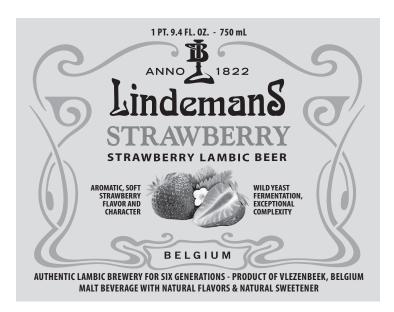
30% unmalted wheat **Hops:** Aged hops

Yeast: Wild airborne yeast Alcohol by Volume: 4.1%

IBU: 12; **OG:** 15.6 P Availability: Year-round

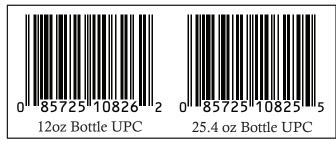
Format: 12/12oz (355 mL) and

12/25.4oz (750 mL) bottles; 25L kegs



Food Pairings: Brie cheese, Maine lobster, barramundi/Asian sea bass,

Bayonne ham, Balsamic vinegar salad, rosemary crusted lamb chops, candied almonds, sugared strawberries with fresh basil, mascarpone cookies or tiramisu, chocolate truffles, cheesecake, Pavlova, and meringue.





Lindemans Brewery, established in 1822 and still family-owned, is the benchmark producer of one of the world's rarest, most unusual beers: "spontaneously fermented" lambic ale, made only in Belgium's Senne River Valley. Wort made from locally-grown wheat and barley is fermented via wild, airborne yeast - no

yeast is added by the brewers: these multiple strains of yeast lead to complex flavors. Lindemans popular fruit lambics - Framboise (raspberry), Pêche (peach), Apple, Kriek (cherry), and Cassis (black currant) - have fresh fruit juice added and are lightly sweetened, becoming beautifully balanced, elegant masterpieces; Cuvée René Oude Gueuze and Oude Kriek are layered, sour, deep, unsweetened and represent traditional, historical beer styles.

First exported to the US in 1979, Lindemans beers are the top-selling lambics in America and have helped build the fruit beer category.

