



**DULAC**

birrificio artigianale

**Christmas Beer**

**Stile: *Belgian Strong Ale***

**Alc. 9,0% by Volume**

**IBU: 28**

## Warm and enveloping

**Appearance:** Color ranges from reddish to brown; thin grany and persistent head with moderate carbonation based on style.

**On the nose:** Spicy candied fruit aromas supported by sweet hints of caramel

**Mouthfeel:** Initial sweet enveloping notes, typical of Christmas beer. Spices used in infusion (bergamot, ginger, juniper berries, elder flowers, cinnamon and raisin) are flavouful. The linden honey added to the kettle gives a characteristic camphor aroma, with a solid malt backbone that enriches the beer with toffee notes. The general freshness given by spices dissimulates the high ABV, giving the beer an enveloping touch.

It finishes sweet and smooth on the palate, with a general balance between the different organoleptic components.

A warmed-up, enveloping beer, to enjoy in cold winter

**Beey style:** Belgian Strong Ale style, with spicy notes typical of Christmas beers.

**Suggested food pairings:** A beer to pair with sweet and sour food typical of nordic countries, like deer or roe deer meat accompanied by blueberry-based sauces and confitures. It pairs extremely well with aromatic soft cheese like gorgonzola and also with desserts like pandoro, panettone with crème patissière, dark chocolate.