**BIRRA MORETTI**

< Birra Moretti brewery text>

Founded in a traditional Italian town named Udine, the Birra Moretti brewery dates back to 1859 and owes its name to the passionate Friuli brewer Luigi Moretti. It changed hands in the late nineties to Heineken, and since then its beers have won a number of prestigious awards including multiple World Beer Cups in both hemispheres. A brand synonymous with originality and Italian authenticity, Birra Moretti continues to impress ale lovers across the world with new and innovative labels.

1. **BIRRA MORETTI Alla Lucana**

<category>

Italian lager

<strength>

5.8%

<product heading>

BIRRA MORETTI Alla Lucana

<headline options>

A luscious Lucana lager

Classic Italian flavour

<copy>

With flavours and aromas that are distinct to the Lucania region of Italy, this lager is full-bodied with a historic element to the character. Touches of mint and eucalyptus can be detected which give this golden Italian ale a real zing with a delightfully mild bitterness.

<food pairing>

Fried fish meals

1. **BIRRA MORETTI Alla Piemontese**

<category>

Italian ale

<strength>

5.5%

<product heading>

BIRRA MORETTI Alla Piemontese

<headline options>

Una bella birra!

A sumptuous cranberry caramel mashup

<copy>

A real flurry of flavour is released with this remarkably popular Alla Piemontese beer from Italy. Caramels, herbs and cranberries all play a part in this balanced ale giving an overall rounded taste that is guaranteed to please even the fussiest of tastebuds.

<food pairing>

Stews and fresh tortellinis

1. **BIRRA MORETTI Alla Pugliese**

<category>

Italian golden ale

<strength>

5.6%

<product heading>

BIRRA MORETTI Alla Pugliese

<headline options>

A light, refreshing golden favourite

The perfect prickly pear Pugliese

<copy>

Forest fruits and caramel can both be detected in the fragrant aroma of this splendid Italian ale. Golden in colour with a dry-sweet flavour, the Pugliese reflects the arable farmland found in the rural Puglia region of Italy. Prickly pear combines with toasted wheat to produce a distinctive personality in this ale.

<food pairing>

Great with chicken breast or spaghetti dishes

1. **BIRRA MORETTI Alla Siciliana**

<category>

Italian ale

<strength>

5.8%

<product heading>

BIRRA MORETTI Alla Siciliana

<headline options>

A sip of Sicilian sunshine

Bottled blossom

A citrus-tic taste of Sicily

<copy>

A rush of tingling citrus flavour accompanies every sip of this alluring Alla Siciliana ale which is both smooth tasting with relatively low bitterness. Famed for year round sun which ripens the country’s orange groves, there’s definitely some Sicilian sunshine packed into this pleasantly floral beer.

<food pairing>

White fish- grilled or fried

1. **BIRRA MORETTI Alla Toscana**

<category>

Medium Italian ale

<strength>

5.5%

<product heading>

BIRRA MORETTI Alla Toscana

<headline options>

A true flavour of Tuscany

A cereal-ly good beer

<copy>

A honey gold colouration and hints of chestnut, pine and rustic herbs can all be found in this Tuscan style ale. A fuller, stronger taste is developed from the use of cereals as the base for this beer. Barley is one of the main constituents to provide a more bitter aroma. A great feat of modern brewing with ancient grains.

<food pairing>

With soups, broths and cheese platters

1. **BIRRA MORETTI Baffo d'Oro**

<category>

Golden Italian ale

<strength>

4.8%

<product heading>

BIRRA MORETTI Baffo d'Oro

<headline options>

Go for Gold!

The gold standard in/for\* beer

<copy>

A beer with more awards than you can shake a stick at, including multiple World Beer Championships and Superior Taste Awards, the Baffo d’Oro has hints of fresh bread and blossoming flowers. It is made from long ripened barley and the name ‘oro’, or gold, reflects the sparkling golden hue it emanates.

<food pairing>

Prosciutto ham and wild game dishes

1. **BIRRA MORETTI Doppio Malto**

<category>

Italian golden ale

<strength>

7.0%

<product heading>

BIRRA MORETTI Doppio Malto

<headline options>

Globally recognised malt perfection

A magical mix of malty goodness

<copy>

The winner of multiple international beer awards, the Doppio Malto is a full-bodied beer with a rich golden hue. The Italian Birra Moretti brewers have experimented successfully with the mixing of barley and wheat malt giving a higher than average strength in addition to a durable foam and dry flavour.

<food pairing>

Cheeses and lighter pasta meals

1. **BIRRA MORETTI La Bianca**

<category>

Italian medium ale

<strength>

5.0%

<product heading>

BIRRA MORETTI La Bianca

<headline options>

Cool, cloudy Italian ale

The ideal snacking beer

<copy>

Sporting a natural cloudiness and composed wholly of specially selected Italian malts, half wheat and half barley malt, the La Bianca is a flavoursome ale with a fresh and airy scent. Hints of spice are picked up in the aftertaste of this Italian beer making it the perfect accompaniment for a spicy snack time.

<food pairing>

Snacks, appetisers and tapas

1. **BIRRA MORETTI La Rossa**

<category>

Italian amber ale

<strength>

7.2%

<product heading>

BIRRA MORETTI La Rossa

<headline options>

Full-flavoured Italian fave

Rich and roasted Rossa ale

<copy>

Created with 100% Italian barley malt La Rossa has a deep, rich taste and colour to match stemming from the roasting of the barley during the process. The hops deliver an enveloping aroma which is sweet yet doesn’t lack the classic bitterness you’d expect with such a strong beer.

<food pairing>

Rich red wine stews

1. **BIRRA MORETTI Ricetta Originale**

<category>

Medium Italian ale

<strength>

4.6%

<product heading>

BIRRA MORETTI Ricetta Originale

<headline options>

Only the Original

A beer blast from the beer past

<copy>

Straw-coloured with a light foamy top this Ricetta Originale, or original recipe, beer has been blended from an 1859\* recipe and faithfully reproduced through bottom fermentation. A unique taste and lovely golden colour reflect the hoppiness and rustic nature of this traditional Italian beverage.

<food pairing>

Wood-fired pizzas and fishy pastas

**BLACK DOG**

<Black Dog brewery text>

The Black Dog Brewery has existed for less than five years in the heart of New Zealand’s capital but has already managed to gain a fantastic reputation for their range of innovative and flavoursome beers. Their intention of throwing caution to the wind when it comes to the blends of hops, and mix of traditional and modern brewing techniques, has really paid off and they’ve managed to create interesting alternative ales which go down a treat.

1. **BLACK DOG Bite**

<category>

New Zealand Ale

<strength>

5.5%

<product heading>

BLACK DOG Bite

<headline options>

Take a bite of what NZ can offer

<copy>

A medium lager-like beer with a rich golden hue, Black Dog’s Bite showcases some of New Zealand’s tastiest hops which are in high demand. Both the Nelson Sauvin and the Motueka hops produce a balanced and mellow tasting ale, fresh on the palette with unique notes of flavour found nowhere else.

<food pairing>

With seafood and lighter meals

1. **BLACK DOG Chomp**

<category>

New Zealand Ale

<strength>

4.8%

<product heading>

BLACK DOG Chomp

<headline options>

The Perfect Pacifica Pilsner

An aromatic Antipodean ale

<copy>

Black Dog Chomp is a pale Pilsner-styled beer from New Zealand with a distinct taste that makes a very enjoyable drinking experience. The combination of Motueka and Pacifica hops gives a medium strength to this flavoursome beer, and the pairing with ale yeast brings all the Antipodean flavours out on the tongue.

<food pairing>

Try with roast lamb, pork or beef

1. **BLACK DOG Golden Lab**

<category>

New Zealand Ale

<strength>

4.8%

<product heading>

BLACK DOG Golden Lab

<headline options>

Fetch yourself a cold one

All that glitters really *is* gold

Man’s true best friend

<copy>

As the name suggests, this Black Dog creation has a wonderful golden colour and retains a delicate lightness in comparison to other similar medium ales. The aromas of earthy malt and classic hoppiness perfectly complement the rich flavours included in this New Zealand blend. It’s proving very popular in the short time it’s been around.

<food pairing>

Pasta dishes

1. **BLACK DOG Kiwi Unleashed American Pale Ale**

<category>

New Zealand Ale

<strength>

6.0% \*not in input

<product heading>

BLACK DOG Kiwi Unleashed American Pale Ale

<headline options>

Unleash that tropic-ale taste

Pleasantly pale with a Kiwi twist

<copy>

A pleasant mishmash which includes just some of New Zealand’s latest and greatest hops, this Black Dog creation labelled Kiwi Unleashed is an American-style pale ale with hints of pineapple, caramel and even honey. Hop-bursting is employed in the creation of this beer, injecting massive amounts of flavour and aroma which can clearly be detected in every sip.

<food pairing>

Pairs well with sweeter, fruitier dishes

**BOULEVARD**

<Boulevard brewery text>

Renowned for creating quality beers filled with tradition, character and flavour the Boulevard brewery has been in the business for almost three decades. Based in the Midwest’s famed Kansas City along the Southwest Boulevard, this brewery specialises in a variety of techniques and is no stranger to experimentation in the name of developing better beers. The owner’s original plan estimated 6,000 barrels per year to be produced back in 1989, but thanks to a recent renovation the facility now produces over 600,000 barrels of quality ale every year.

1. **BOULEVARD Single Wide IPA**

<category>

American pale ale

<strength>

5.7%

<product heading>

BOULEVARD Single Wide IPA

<headline options>

A tasty Yankee reinvention

The beer that crossed the pond

<copy>

A modern Americanised version of an 18th century beverage originally created in the UK, this IPA has floral notes and a malted caramel flavour. Made with wheat and barley malt combined with a variation of tasty hops such as Bravo and Citra, the ale has a light golden colouration and a medium bitterness.

<food pairing>

Spicy dishes such as curries or Cajun

1. **BOULEVARD Tank 7 Farmhouse Ale**

<category>

Strong American ale

<strength>

8.5%

<product heading>

BOULEVARD Tank 7 Farmhouse Ale

<headline options>

A farmhouse favourite

Seven is the magic number

<copy>

Named after Fermenter 7 in the Boulevard brewery, this farmhouse ale is the result of experimentation with a variety of hops and malts in a form first fashioned in Belgium. The #7 vessel produced something truly spectacular; delightfully hoppy with an earthy feel, the resulting liquid was bottled and has become a Boulevard bestseller.

<food pairing>

Chicken and pork dishes

**DE HALVE MAAN**

<Brewery De Halve Maan brewery text>

A family business with a rich history, this brewery has a guided tour where you can discover both ancient and modern techniques used in the brewing process. The secrets enclosed in this historic building showcase the hops and malts used to create their unique taste, and you can also take in one of their famous beers on the rooftop overlooking the sprawling city of Bruges.

1. **BRUGSE ZOT Blond**

<category>

Belgian golden beer

<strength>

6.0%

<product heading>

BRUGSE ZOT Blond

<headline options>

A full-bodied, eye-catching blonde

Golden delicious

<copy>

A smooth and foamy blond beer with a dazzling golden sparkle, this beverage has spicy notes and a mild bitterness. Four varieties of quality, purposely grown malt are included in the mix in addition to two wonderfully scented kinds of hop. Floral notes and salty caramels can be discovered in this great blond.

<food pairing>

Fresh seafood and light pasta dishes

1. **BRUGSE ZOT Dubbel**

<category>

Dark Belgian ale

<strength>

7.5%

<product heading>

BRUGSE ZOT Dubbel

<headline options>

A deep, evocative ale

A medley of mixed malts

<copy>

The Dubbel sports a dark colour with tinges of brown and deep reds. Six different and exciting malts have been thrown into the mixing process to give this brown ale a nutty aroma. Brown sugar and almonds can be detected at the start with a light liquorice tail off afterwards.

<food pairing>

Cheeses and savoury stews

**CRUZCAMPO**

<Cruzcampo brewery text>

Cruzcampo is by far Spain’s favourite brand of beer and it also has a large following of Spanish beer aficionados across the wider European continent and world. Two brothers gave life to this company in 1904, naming their innovative new brand after a local Andalusian stone cross. The name translates as ‘the cross in the field’ and their insignia displays the head of Gambrinus- one of the first modern beer brewers. In addition to their first factory in Seville, Cruzcampo also has breweries in Valencia and Madrid.

1. **CRUZCAMPO Gran Reserva**

<category>

Spanish amber lager

<strength>

6.4%

<product heading>

CRUZCAMPO Gran Reserva

<headline options>

Take a sip of Spain

A dark, delicioso lager

<copy>

With a blend of specially toasted malts and hops Cruzcampo Gran Reserva is one of the darker lagers yet still retains a gorgeous amber hue and impressive flavour. A real thirst-quencher from a sun-baked land, this wonderfully scented lager is ideal for long summer days wherever you live, and is guaranteed to deliver a rustic taste of Spain.

<food pairing>

Ideal with steak dinners or a mixed grill

1. **CRUZCAMPO Mono**

<category>

Spanish golden lager

<strength>

4.8%

<product heading>

CRUZCAMPO Mono

<headline options>

A golden taste of the Med

Fresh and flavoursome Spanish lager

<copy>

A light and refreshing lager as golden as the glistening Spanish sun, Cruzcampo Mono is carefully crafted with a selection of quality ingredients. Hailing from the south of Spain this sparkling ale is filled with the magnificent flavours that encapsulate the sun-soaked region. Very drinkable at any time of day.

<food pairing>

Great with burgers and barbecue food

**DE KONINCK**

<De Koninckbrewery text>

De Koninck have been busy brewing outstanding beers at the same base in Antwerp since the 1830s with a range of products to cater for every beer aficionados palette. With a proud history in a land already famed for quality ales, De Koninck throws itself at new variations of hops, malts and brewing techniques with some brilliant results. Their brewery is also fully interactive and you can see the magic happen behind the scenes on an immersive tour of the facility.

1. **De Koninck**

<category>

Belgian ale

<strength>

5.2%\*

<product heading>

De Koninck

<headline options>

BrilliAnt-werp Beer

Brilliantly Belgian

<copy>

A classic beer that encapsulates everything the Belgian city of Antwerp has to offer- atmospheric cafes, lazing by the Scheldt River under summer sun and the scent of roasted cocoa beans in the air. Originally crafted in 1913, this dark mahogany ale gives sweet and indulgent wafts of caramel and toffee, plus there’s a definite smokiness.

<food pairing>

Soy sauce dishes or vanilla based desserts

**DESPERADOS**

<Desperados brewery text>

Desperados was originally brewed over two decades ago by the Fischer brewery in France dating back to 1821, but since 1996 the brand has been under the keen eye of Heineken. Desiring to hit the market with a Tequila-flavoured beer, Desperados became hugely popular for its fresh tasting traditional products with a twist. Definitely one to push the limits, this Schiltigheim brewery in the Alsace region prides itself on innovation and culture in every bottle.

1. **Desperados**

<category>

Golden lager

<strength>

5.9%

<product heading>

DESPERADOS

<headline options>

A magical mix of spirit and ale

Kick back with a Tequila kick

<copy>

The only and original Tequila beer on the face of the planet, Desperados has quickly gained a strong reputation for its highly drinkable and flavoursome composition. Light, fresh and airy, Desperados has citrus tones which balance well with the sweet hops of the beer and the kick of the Tequila.

<food pairing>

Mexican food like tacos and quesadillas

1. **DESPERADOS Verde**

<category>

Golden lager

<strength>

4.7%

<product heading>

DESPERADOS Verde

<headline options>

Unleash this mystical mojito ale

Start the night with a Verde

<copy>

The same Desperados that is loved across the globe but with a strong twist of mint and lime, Verde retains the luscious tequila and ale flavouring with more of a mojito feel. It is a positive and refreshing beverage, quite sweet with notable acidity and bitterness.

<food pairing>

Barbeque food, tortilla dips, salads

**LASKO**

< Laško brewery text>

The Laško brewery is based in Slovenia and is currently the largest in the country. It was founded by a baker named Franz Geyer in 1825 and after suffering a loss in trade in 1991, through the ‘ten-day war’ and their independence, it bounced back into form and now offers high-quality craft ales with a myriad of local ingredients. Their dedication to the brewing process ensures clean and flavoursome beers every time.

1. **LASKO SPECIAL Cherry & Chestnut**

<category>

Fruity dark ale

<strength>

4.4%

<product heading>

LASKO SPECIAL Cherry & Chestnut

<headline options>

Get merry with Laško cherry

Cherry berry beer

<copy>

A rich amber colour and creamy head are just two of the wonderful characteristics of this Laško beer which sports a medium body. The earthy chestnut flavour comes through almost as a puree and the sourness of the cherries works amazingly with the light bitterness of the hops.

<food pairing>

Dark chocolate desserts

1. **LASKO SPECIAL Citra Lager**

<category>

Golden fruity lager

<strength>

5.0%

<product heading>

LASKO SPECIAL Citra Lager

<headline options>

Getting fruity with Citra

Sweet and sour meet in the middle

<copy>

A refreshingly light and pale lager with a real freshness, this label is made with authentic Slovenian hops of the Citra variety. Whilst it is not directly brewed with any fruits or citruses, there are notable fruity touches with just the right amount of spice and bitterness to make a very enjoyable drinking experience.

<food pairing>

Cheesecakes and fruit-based desserts

1. **LASKO SPECIAL Golding**

<category>

Slovenian lager

<strength>

5.4%

<product heading>

LASKO SPECIAL Golding

<headline options>

Gold-ilocks beer- just right

A glass of glittering gold

<copy>

A strong and flavoursome beer popping with fabulous flavours and tempting aromas, the Golding has a medium body and a rich golden hue. It comprises three of Slovenia’s most notable hops and the combination of spicy and bitter creates a distinctive taste that is key to Laško’s success.

<food pairing>

With hard cheeses and fondues

1. **LASKO SPECIAL Krpan**

<category>

Dark Slovenian lager

<strength>

11.0%

<product heading>

LASKO SPECIAL Krpan

<headline options>

Dangerously dark

Caramelised Krpan

<copy>

The Krpan is one of the darker labels available from Laško and has a red-brown hue but still maintains clarity and clearness with a thin head. Dark fruits can be detected in addition to caramel, malts and even burnt sugar. There is a perceptible sweetness with aromas of spices and honey.

<food pairing>

Spiced curries and meats

1. **LASKO SPECIAL Striptis**

<category>

Slovenian dark lager

<strength>

8.3%

<product heading>

LASKO SPECIAL Striptis

<headline options>

Boozy, bitter and dark

Seriously strong Slovenian stuff

<copy>

A full flavoured taste and gentle amber colouration can be discovered with this Striptis in addition to a high alcohol content contrasting the flatter body. There is some bitterness to be had with this dark and dreamy lager, most definitely one for the gourmets out there.

<food pairing>

Meat dishes like game and venison

**LEFFE**

<Leffe brewery text>

Leffe follows the tradition of hospitable Belgian monks who are renowned for their brewing abilities dating back to the 13th century. The name derives from Notre-Dame de Leffe, an abbey which still stands in part today. It was because of the decline of the physical abbey in the early 1800s and the traditions too that Father Nys sought to reinvigorate the brewery and they’ve been crafting hundreds of varieties ever since. Now more than sixty countries worldwide enjoy the rich pleasures of a Leffe beer.

1. **LEFFE Blond**

<category>

Belgian ale

<strength>

6.6%

<product heading>

LEFFE Blond

<headline options>

The blondest of Belgian beers

Blond and beautiful

<copy>

An elegant and fruity beverage, this Belgian abbey style ale has lots of flavours that come into play as well as the pleasing and fragrant aroma. Spiced orange and vanilla can both be noted, and the soft palatable body means this goes well with a variety of meals and desserts.

<food pairing>

Lobster, shellfish and whitefish

1. **LEFFE Dubbel**

<category>

Belgian abbey beer

<strength>

6.5%

<product heading>

LEFFE Dubbel

<headline options>

Deeply dark Dubbel

Doubly devilish Dubbel

<copy>

An authentically created abbey ale with a dark brown hue, the Dubbel has a roast malt flavour which adds to the luxurious taste. The sweetness comes through strong against the fairly low alcohol level, and it’s clear that the flavours and aromas have been carefully selected and defined by the brewers.

<food pairing>

Sticky toffee pudding and glazed meats

1. **LEFFE Tripel**

<category>

Belgian blond beer

<strength>

8.5%

<product heading>

LEFFE Tripel

<headline options>

A light and luxurious Leffe

Double fermented for double the taste

<copy>

A strong and bold flavour really carries this abbey ale to new heights in beer perfection. The high alcohol content is due to a second type of fermentation which takes place within the bottle, the richness and fruity flavours of pineapple and banana emerging from the existence of yeast inside.

<food pairing>

Spaghetti carbonara and cheesy pastas

**CRUZCAMPO**

<Cruzcampo brewery text>

Spain’s largest brewery with a high level of popularity amongst Spaniards and fellow Europeans alike, Cruzcampo has a handful of brands under its name. Alongside the Cruzcampo beer brands there are also products which have a different origin and style such as Amstel and the Legado de Yuste. Now in association with Heineken, the brewery produces from Madrid, Seville and Valencia to a global market of eager beer lovers. Their image shows the famed brewer named Gambrinus.

1. **Legado de Yuste**

<category>

Dark Spanish lager

<strength>

6.5%

<product heading>

LEGADO DE YUSTE

<headline options>

A true lager legacy\*

Belgian ale in the sun

<copy>

Taking inspiration from the great abbey beers of Belgium to the north, this Spanish replica has been chopped and changed to suit the Mediterranean feel of life. Spicy tones are detectable in every sip and there is a pleasant bitterness in the aftertaste, evocative of the Yuste Monastery where this historic brew stems from.

<food pairing>

Mussels and other shellfish dishes

\*legado is legacy

**LIEFMANS**

<Liefmans brewery text>

The story of this brewery dates back more than three centuries to a time when a novel and passionate brewer called Jacobus Liefmans first set up in the small Belgian town of Oudenaarde. It was constructed alongside the Schelde River and straddles the Aalststraat, constantly changing with the times and tastes of beer connoisseurs in the homeland and further abroad to our delight.

1. **LIEFMANS Fruitesse**

<category>

Fruity Belgian ale

<strength>

3.8%

<product heading>

LIEFMANS Fruitesse

<headline options>

Get fruity with Fruitesse

A berry explosion for your nostrils and taste buds

<copy>

With a rose shade uncommon to the vast majority of beers this Fruitesse is, as the name shows, an extremely fruity drink that can be enjoyed throughout the day. A flurry of berries can be picked up in both the aroma and the taste: raspberries, elderberries, strawberries and blueberries to name a few. A contemporary drink for those with a sweeter taste.

<food pairing>

Berry desserts and fruity mains

1. **LIEFMANS Kriek Brut**

<category>

Fruity Belgian ale

<strength>

6%

<product heading>

LIEFMANS Kriek Brut

<headline options>

Brut-ally brilliant beer

A cherry Kriek kick

<copy>

The Kriek Brut from the Liefmans brand is a lovely, smooth flavoured ale with fruity notes. In contrast to the sweetness and sugariness, there is a definite bitterness thanks to the cherry taste and a medium to full body which carries the aroma. Ruby red in appearance, the Kriek Brut is a great example of a well-brewed fruit beer.

<food pairing>

Pairs well with saucy chicken and cheeseboards

**GRUPO MAHOU-SAN MIGUEL**

<Grupo Mahou-San Miguel brewery text>

Grupo Mahou-San Miguel was originally named The Sons of Casimiro Mahou was back in late nineteenth century Spain, and sold beer as well as ice to the local population. Today it is still established in the central location of Madrid, meaning it can export to any part of Spain in less than a day- something that has served it well since its conception. It is the market leader in Spain on the beer market and their beers are on the taps of just about every tapas bar in the sun-soaked country.

1. **Mahou Negra**

<category>

Spanish dark lager

<strength>

5.5%

<product heading>

MAHOU Negra

<headline options>

A wickedly dark brew

The night sky has nothing on the Negra

Once you go Negra you never go back

<copy>

One of the darkest ales produced in the country, Negra in Spanish literally means ‘Black’. The colouration of this stout resembles that of fresh black coffee due to the heavy roasting of the malts. Notes of olives and liquorice can be tasted, both tied together with a dreamy smokiness that envelops this magical brew.

<food pairing>

Roasted meat dishes such as venison or beef

**OMER VANDER GHINSTE**

<Brewery Omer Vander Ghinste brewery text>

Fairly new to hit the scene in an already established Belgian brewing business, the Brewery Omer Vander Ghinste makes use of modern innovation coupled with the traditions and recipes of the past. The brewery was founded over 120 years ago and a true marketing man, Omer created stained-glass advertisements of his beer which were placed in local pubs to promote his brand. Every subsequent male son of the original owner was named Omer simply because the advertising glass was too expensive to be replaced each generation with a name change- that’s true dedication!

1. **Omer (Traditional Blond)**

<category>

Blond Belgian

<strength>

8%

<product heading>

Omer (Traditional Blond)

<headline options>

A happy, hoppy beer

The traditional taste every time

<copy>

Traditional top fermentation plays just as much a key role in this brewing process as the further fermentation which takes place after bottling. Three different hops make this slightly bitter beer aromatic with notes of tropical fruit and sugar alongside the relatively high alcohol content. Malts derived from the rolling fields of the Loire region in northern France.

<food pairing>

Pork tenderloins or canneloni

**AFFLIGEM**

<Affligem brewery text>

Founded in the mid eleventh century about 1074 Affligem Abbey was originally a home for monks who have always been widely regarded as the founders of modern beer production, with the tradition continuing in a more contemporary fashion today. The Op-Ale brewery neighbours the abbey and it has now been taken in by the large multinational company Heineken where it continues to develop a range of tasty products to be exported worldwide.

1. **OP-ALE Speciale 1832**

<category>

Golden medium ale

<strength>

5.0%

<product heading>

OP-ALE Speciale 1832

<headline options>

An extra Speciale ale

A speciale Belgian brew

<copy>

A golden amber beer with a medium body, the Op-Ale Speciale 1832 is a delicious Belgian beer under the classification ‘Speciale Belge’. Originally designed for a contest, this beer found its place quickly on the market as a tasty beverage with the ability to produce fragrant notes of caramel and sweet yet bitter malts.

<food pairing>

Ideal with bratwursts and hotdogs

**ORVAL TRAPPIST**

<Orval Trappist brewery text>

Not like any other brewery, this brewery focuses all of its love and attention on just one beer that is released to the public. There are two fermentations which take place to create the wafts of spicy aroma this beer produces, giving it an overall dry feel. Dry-hopping also takes place to maximise flavour and maintain the consistency that has come to be so adored.

1. **ORVAL Trappist Ale**

<category>

Golden ale

<strength>

\*5.3% input

\*\*6.2% corrected

<product heading>

ORVAL Trappist Ale

<headline options>

Orange Orval Ale

The one and only Orval

<copy>

A unique beer that gets all the love, care and attention that it needs at the Orval Trappist brewery, this ale is a lovely golden orange colour with a touch of cloudiness. It has a fresh bread and yeasty flavouring, however orange peel and pepper can both be detected.

<food pairing>

Duck with orange sauce

\*\*[This beer is 6.2% when released in Europe, US labels say 6.9% due to labeling laws](http://www.beeradvocate.com/beer/profile/37/129/)

**CUAUHTMOC MOCTEZUMA**

<Cuauhtémoc Moctezuma brewery text>

Founded just a decade before the turn of the 20th century the Cuauhtémoc Moctezuma Brewery, now under the supervision of Heineken International, has a whole host of famous brands under its umbrella including Sol, Dos Equis and Bohemia. It is located in Monterrey city in Nuevo Leon, however further plants have been built in Orizaba, Toluca and Guadalajara in response to a rise in global demand.

1. **SOL**

<category>

Mexican lager

<strength>

4.5%

<product heading>

SOL

<headline options>

Let the sunshine in

Let Sol light up your life

<copy>

A light and fresh lager in the Pilsner style, Sol has a rich golden hue that mirrors the citrus tastes that burst onto your taste buds with every mouthful. Spanish for ‘sun’, Sol has a dry taste with not much bitterness, however there is an overwhelmingly pleasant mix of lemon and malt that works so well.

<food pairing>

Ideal for outdoor events such as barbeques

**KILINTO**

< Kilinto brewery text>

Heineken recently took control over the Kilinto brewery and all the brands it produces and exports in Ethiopia. Brewing and fermenting has been carried out in the region for decades in a variety of methods, but the Kilinto brewery was one of the first and greatest breweries to hit the nail n the head when it comes to the creation of outstanding ales that reflect the sounds, smells and tastes of the rich African continent.

1. **WALIA Pilsner**

<category>

Golden lager

<strength>

5.0%

<product heading>

WALIA Pilsner

<headline options>

An Ethi-opium elixir

A different kind of African gold

<copy>

A tasty combination of barley malt and a variety of hops give this one of a kind Ethiopian beer a distinctive earthy taste. It has a medium to full body bristling with crisp and delicate aromas that complement the golden hue that gleams from this beverage.

<food pairing>

Great with Moroccan ceramic dishes

**WESTMALLE TRAPPIST**

<Westmalle Trappist brewery text>

In existence since 1856, the monks at the Westmalle began to brew both light and dark ales and their process became more refined at time went on. The old recipes were reinvented in 1926 and found a winning combination of hops and malts to create a deep caramel coloured beer which eventually became the Dubbel- one of the heavier beers around. A tour of the Trappist abbey is possible where you can learn more about the abbey, monks and the brewing tradition at Westmalle.

1. **WESTMALLE Dubbel**

<category>

Belgian dark ale

<strength>

7.0%

<product heading>

WESTMALLE Dubbel

<headline options>

Dark flavours that flow and flow

Let the Dubbel darkness out

<copy>

With a second fermentation which takes place in the bottle, the Westmalle Dubbel is a strong and flavoursome dark ale with a red tint to the brown liquid. Complex tastes can be discovered including fruits and herbs, and there is a bitter aftertaste which allows the taste to go on and on.

<food pairing>

Steak pies and heavier meals

**DE BRABANDERE**

<De Brabandere brewery text>

The De Brabandere brewery is situated in a quaint Belgian village named Bavikhove and was originally founded in the late 1800s by Adolphe De Brabandere. The brewery produces a large variety of classic ales, beers and lagers in a way more akin to an art form than brewing, carefully selecting hops and malts plus additional flavourings to create the ultimate drinking experience. It’s clear this brewery prides itself on quality from start to finish which is reflected in their sumptuous range of beverages.

1. **PETRUS Blond**

<category>

Blond beer

<strength>

6.6%

<product heading>

PETRUS Blond

<headline options>

Gentlemen prefer Blonds / blondes(f)?

The full malt taste you love

<copy>

A sweet yet malty beer with a full body, the Petrus Blond is a product of high fermentation brewed with only malt. Citric flavours complement the darkened caramel taste that is produced from the flavourful hops, the foam head doesn’t last for long so the flavours and aromas are released almost immediately on every sip.

<food pairing>

Chicken and fish

1. **PETRUS Dubbel Bruin**

<category>

Belgian dark beer

<strength>

6.5%

<product heading>

PETRUS Dubbel Bruin

<headline options>

Double brown, foamy crown

Malty brown goodness

<copy>

Crafted with an authentic malt taste in every mouthful, this Dubbel Bruin is a darkened brown colour thanks to the specially grown malts and the effect of caramel in the beverage. There is a bitter taste to this beer that develops further in the aftertaste, giving hints of burnt sugar and syrup, and the head is a creamy white colour that retains its form.

<food pairing>

Spicy foods such as pizzas and fajitas

**BRASSERIE DE ROCHEFORT**

<Brasserie de Rochefort brewery text>

A historic building in its own right, the Brasserie de Rochefort is a unique abbey that has played host to many monks over the centuries before its modern renovation. The abbey uses a hard water natural spring called the Tridaine which is nestled in the mountain above the brewery. A professor gave the abbey some helpful advice after the war, letting the brewers know that Tridaine’s calcium rich waters were vital for a quality dark beer.

\*\*Incorrect initial strength inputs and line extension information for the following 3\*\*

1. **ROCHEFORT 10**

<category>

Dark Belgian ale

<strength>

11.3%

<product heading>

ROCHEFORT 10

<headline options>

A veritable medley of darkened fruits

Salty and sweet #10

<copy>

The Rochefort 10 has a sweet and delicate aroma with intense stone fruit flavours such as peaches and plums. Darker fruits can also be traced in the aftertaste like figs and raisins, however there are even more complex flavours and scents that are detectable- salted caramel, malty toffee and candy sweets to name but a few.

<food pairing>

Sweet, dark desserts like Black Forest Gateau

1. **ROCHEFORT 6**

<category>

Belgian ale

<strength>

7.5%

<product heading>

ROCHEFORT 6

<headline options>

Stay dry with the #6

A fruity malt fusion

<copy>

The oldest of the Trappist ales, Rochefort 6 has been brewed since the late 1940s and for around 20 years it was the only one bottled in 75cc and 33cc bottles too. The malt taste plays a key role in enhancing other flavours such as dates and prunes, and the tannin included gives an overall dry feel.

<food pairing>

Roasted red meats and pies

1. **ROCHEFORT 8**

<category>

Dark Belgian ale

<strength>

9.2%

<product heading>

ROCHEFORT 8'

<headline options>

Classic Belgian style

Too good not to brew\*

<copy>

Dating as far back as 1955, the Rochefort 8 was only ever created in time for New Year festivities but later it became so popular that the brewery’s monks kept it flowing all year round. It has a rough and ready character with earthy and woody notes offset by a smooth sweetness.

<food pairing>

Mushroom dishes like pies or risottos

\*allusion to growing popularity year round

**SAGRES**

<Sagres brewery text>

The Sagres labels are brewed in Portugal by the Sociedade Central de Cervejas e Bebidas or SSC, and have been since at least the 1930s. Heineken took over the large and prosperous facility in 2008, and now it produces a range of light and dark lagers, but predominantly the paler variety. The name of Sagres is derived from a small Portuguese village from where sailors discovered the world. It’s no surprise then that Sagres was one of the first beers ever commercially exported.

 **1. SAGRES Bohemia Original**

<category>

Portuguese lager

<strength>

6.2%

<product heading>

SAGRES Bohemia Original

<headline options>

The original caramel delight

Sip a sweet Sagres

<copy>

The original flavour of Portugal, Bohemia Original has a very sweet taste that enjoys notes of caramel and sugar sweets. The dark amber colour shines bright through a naturally clear blend, and the medium to low body of this beverage makes it the perfect companion to any meeting of friends.

<food pairing>

Sweetened puddings and pub food

1. **SAGRES Bohemia Puro Malto**

<category>

Portuguese malt lager

<strength>

6.0%\*

<product heading>

SAGRES Bohemia Puro Malto

<headline options>

The purest of malts

A true taste of Portugal

<copy>

A delightfully golden lager created with aromatic malt and specially selected hops, the Puro Malto is ‘pure malt’ and has that characteristic twang. There’s a real herbiness to the beer and captures the essence of refreshment in sun-drenched Portugal.

<food pairing>

Chicken and game dishes

1. **SAGRES Bohemia Trigo**

<category>

Wheat malt lager

<strength>

5.5%\*

<product heading>

SAGRES Bohemia Trigo

<headline options>

Have a treat with Trigo wheat

Brilliance in brewing

<copy>

A naturally cloudy appearance with a vibrant golden colour, this Bohemia Trigo is created only with wheat malt. Multiple processes of filtering and boiling reduce the bitterness of this beer and has a softer hit than most. Aromas include citrus hints and tropical banana.

<food pairing>

Seafood and salads

1. **SAGRES Branca**

<category>

Golden Portuguese lager

<strength>

5.0%

<product heading>

SAGRES Branca

<headline options>

Soft and gentle all the way

Less hoppy sharpness, more taste

<copy>

A top beer that’s been around for decades, the Branca was first conceived in 1940 and placed on display at a Portuguese beer festival that same year. It has a light and airy taste with a relatively low alcohol content meaning less sharpness, less bitterness but more fuller flavours.

<food pairing>

Wraps, fajitas, spiced chicken

1. **SAGRES Preta**

<category>

Portuguese dark lager

<strength>

4.1%

<product heading>

SAGRES Preta

<headline options>

Dreamy dark and caramel

Take a bet-a on the Preta

<copy>

Preta from Sagres is a deep and dark beer that you can get lost in as the flavours and aromas begin to unfurl in your face. Caramels and dark chocolates can both be detected, the medium body of the beer carrying the low alcohol volume very well leading to a pleasurably rich drinking experience.

<food pairing>

Game and stews