A warm chestnut brown with red glints and a cream-beige head. The abbey yeast in combination with the rye, wheat, and roasted malts generates a complex bouquet of dark dried fruits: plums, dates, rum raisins, and a hint of hazelnut. The drink is dry and elegant and leaves behind a wine-like impression. The alcohol content of 8.5 VOL% is pleasurably integrated.

Perfect with tangy varieties of cheese, game, lamb, rib-eye steak, plum cake

INGREDIENTS: BREW WATER, BARLEY MALT, WHEAT MALT, AYE MALT, DEXTROSE, NATURAL HOPS, YEAST (THE SUGAR IS COMPLETELY FERMENTED DURING BOTTLE CONDITIONING - THE TRADITIONAL METHOD)