

## 3+2

Highly hopped, spiced, light, top-fermented ale with secondary fermentation in the bottle.

**Appearance:**

white, compact, fine and persistent head; pale straw yellow color sometimes with a yeast cloud; fine carbonation.

**Bouquet:**

intensely fruity and herbaceous with hints of citrus fruit. Only slight hint of ethyl alcohol.

**Flavor:**

mid palate bitterness due to citrus notes, leaving a clean feel. The finish has the freshness of coriander and hop added to the orange peel sensation.

**Carbonation:** low

**Type of beer:** unfiltered, highly hopped, spiced light ale

**Alcohol content:** 3.2 %

**Excellent with:**

Fragrant, fresh foods, also seasoned or rich, provided their flavor not overcome by the bitterness of the drink.

**Recommended glass:** large and wide

**Serving temperature:** 8-10 °C

**Bottle size:** 75 cl

