

LINDEMANS

CASSIS

Flanders, Belgium

HOPS: Aged Kent, Brewers Golg, Colgneau

ABV: 3.5%

AVAILABLE SIZES(L):

STYLE: Fruit Lambic

0.355, 0.750

BREWERY INFO: Southwest of Brussels, in the quiet Belgian town of Vlezenbeek, the Lindemans family has been farming and homebrewing as long as anyone can remember. Commercial brewing started in 1822.

Lambic, or spontaneously fermented beers, are the beers of this region and are among the world's rarest: they are the only beers fermented via wild, airborne yeast - no yeast is added by the brewers. Lambics come only from the Senne River valley, near Brussels - a region about 15 by 75 miles in size. The unusual, demanding, and unique flavors that come from multiple yeast strains are unmatched in the world of beer.

Merchant du Vin introduced Lindemans lambics to the United States in 1979, making them the first lambics marketed in U. S. history. To this day, they are the best selling brand in the category.

Belgian Family Brewers Lindemans Brewery is a member of the Belgian Family Brewers Association.

INFO: A classic Belgian favorite. Black currants have been used for centuries as an ingredient in beers and liquors in Belgium and Northern Europe.

TASTING NOTES: Deep reddish-purple color with exceptional aroma, flavor, and complexity. Fuller bodied and soft, while still being refreshing and crisp

93 POINTS - TASTINGS.COM

87 POINTS - BEER ADVOCATE

**SILVER MEDAL, FRUIT BEER,
BRUSSELS BEER CHALLENGE,
NOVEMBER 2018**

