

ROSETTA

BELGIAN SOUR ALE AGED ON CHERRIES

THE BEER

The time-honored Belgian tradition of aging and blending fruit beers is lovingly expressed in this lively creation, named for legendary brewmaster Rosa Merckx of Liefmans, our sister blendery in Belgium where this beer is crafted. A charming blend of Oud Bruin, a tart Flemish brown ale, and Cuvee Brut, a cheerful cherry beer, *Rosetta* offers elegance, depth, complexity and an intriguing interplay of tartness and sweetness

TASTING NOTES

Rosetta pours a deep ruby with bright white head. Vibrant aromas of fresh picked cherries burst from the glass followed by notes of brown sugar and caramel. The flavor is an elegant balance of clean acidity and wonderfully sweet cherry leading into a finish that is dry and light on the palate, leaving you wanting more.

FOOD PAIRINGS

Rosetta accentuates fresh mozzarella, It elevates seared duck breast, and it brilliantly accompanies chocolate cheese cake.

FAST FACTS

FERMENTABLES

Pilsner, caramel malt, dextrose

HOPS

Hallertau, Magnum

YEAST

Liefmans mixed culture

SHELF LIFE

Draft: 24 months

Bottles: 60 months

ABV 5.6%
 IBU 9
 SRM 40

AVAILABILITY

Year-Round Complex
 12oz bottle 4 packs
 1/6 bbl & 1/2 bbl kegs

ACCOLADES

Gold: World Beer Cup 2016

