



## DUBBEL MERLAU

ABBEY-STYLE DUBBEL CO-FERMENTED WITH MERLOT JUICE, AGED IN RED WINE BARRELS

### THE CO-FERMENTATION PROJECT

Blurring the line between brewing and winemaking, our Co-Fermentation Project explores the enticing intersect of grapes and grain. Each release co-ferments a blend of traditionally-brewed wort and the juice of wine grapes, often followed by aging in oak wine barrels. The Project aspires to achieve a blend that surpasses the sum of its parts, surprising even the most discerning palates and expanding expectations of what beer can be.

### THE BEER

*Dubbel Merlau* begins with a rich abbey-style dubbel, which is blended with Merlot grape juice prior to fermentation. A portion of the blend is then aged in red wine barrels, adding additional layers of complexity.

### TASTING NOTES

*Dubbel Merlau* pours a deep ruby with sparkling clarity and a lively tan head. The aroma opens with caramel and black cherries, fortified by undertones of oak and tannic acidity. On the palate, a quick burst of malty goodness leads to assertive fruit flavors of blackberry, cherry and raspberry. The finish is long and luscious, leaving complex layers of drying tannins and malt sweetness.

### FOOD PAIRINGS

Bold and full-bodied, this blend pairs well with funky cheeses like gorgonzola, rich entrées like dry-aged ribeye with sea salt rub, and decadent desserts like bourbon truffles.

### FAST FACTS

#### FERMENTABLES

Two-row, aromatic, aroma 150,  
1886 Malthouse Caramel Steam malts  
Merlot grape juice

#### HOPS

Topaz, Saaz

#### BARRELS

Red wine

#### YEAST

Ommegang house yeast

#### SHELF LIFE

Package - 24 months  
Draught - 12 months

ABV 9.7%

IBU 25

SRM 19

#### AVAILABILITY

12 oz 4 pack bottles  
1/6 bbl kegs  
Ships September 2019  
Ommegang Limited Pricing



12 oz Bottle



12oz 4pk case



4pk Carrier