

# SOLERA

## TART GOLDEN ALE

### THE BEER

Gently tart, delicately sweet and completely refreshing, *Solera* is an incomparable ale crafted for Ommegang by Liefmans, our sister blendery in Belgium. A mixed-culture fermentation in open copper vats is followed by months of aging. Similar in approach to the classic “solera method” of blending liquids of varying ages, master blenders regularly mix new batches with older ones to achieve the perfect balance of sweet and sour.

### TASTING NOTES

*Solera* pours a bright gold with a brilliant white head. Vinous aromas of white grapes and melon lead, with a subtle underlying suggestion of lactic acidity. The flavor strikes a masterful balance that delivers intriguing complexity, while remaining refreshing and sessionable.

### FOOD PAIRINGS

*Solera* drinks like a fine white wine and pairs with an equally wide array of cuisines. Funky aged cheeses, spicy Thai stir fry, grilled meats and fish, spiced desserts – *Solera* is a fitting accompaniment to all, it’s a beer for every table.



### FAST FACTS

#### FERMENTABLES

Pilsner malt, dextrose

#### HOPS

Hallertau, Magnum

#### YEAST

Liefmans mixed culture

#### SHELF LIFE

Cans 36 months  
 Kegs 24 months

**ABV** 6.9%

**IBU** 9.2

**SRM** 4

#### AVAILABILITY

4-packs of 12oz cans  
 1/2 bbl & 1/6 bbl kegs  
 Launches April 2020

#### PRICING

Cans Ommegang Complex (\$11.99 MSRP)  
 Kegs Ommegang Complex



4-pack of 12oz cans



12 oz can single



Case of 4-packs