RODENBACH VINTAGE 2021

Rodenbach Vintage 7%

Is a unique unblended Belgian sour beer. This Flanders Red Ale was aged in oak foeders for 2 years. After a strict sampling selection, the best foeder is crowned the Vintage of that year. The beer has a balanced sour-sweet taste and a long, fresh and fruity aftertaste that is similar to port wine. Beer lovers look forward to the annual limited edition release of the iconic Vintage.

Who and where:

For beer and wine lovers
In restaurants, at home for exclusive dinners, in specialty beer bars

Product features:

ABV: 7%
Aroma: Sour, oak, fullness
Flavour: Sour, oak, madeira, wild honey, green apple
Color: Red-Brown, EBC 57

PRODUCER

Rodenbach

Rodenbach Brewery is known for its idiosyncratic Flemish red-brown mixed fermentation beer. A recognized regional product whose recipe dates back to the Middle Ages. It has already won many awards. Rodenbach beer is still prepared according to traditional methods. After brewing and an initial aging period of a few weeks, the beer is transferred to oak barrels, where it is then aged for at least another eighteen months. This gives Rodenbach beer a soft sour taste and complex fruitiness, just like wine. It is very refreshing and appetizing: a perfect aperitif.

Info logo

INFO

Product Number	71052	Allergens Egg	No
Country	Belgium	Allergens Milk	No
Alcohol	7	Allergens Sulphites	No
Residual Sugar	0	Allergens Gluten	Yes
Acidity	0	Distilled	No
PHScale	0	Biological	No
Volume	0.75	Closure type	Crown cap
		Case Quantity	6
		GTIN code bottle	5410583804196
		GTIN code case	5410583804202