



Lindemans



Lindemans GingerGueuze

Botanical Release No. 002

**ONE-TIME RELEASE,
LIMITED QUANTITIES, TRUE STORY**

Breaking the mold among existing beer styles, Lindemans developed a line of small batch botanical lambics. These experimental blends test the limit of their master blender, and present an opportunity to experience the pinnacle of sour beer artistry. Fine-tuned to the blender's taste, ginger allows the drinker to discover the characteristics that make lambic one of the beer world's finest delicacies. GingerGueuze is based on a blend of 12 month old lambic with 2-3 year old lambic, fermented in oak with fresh ginger.

Tasting Notes: Bottle conditioned, GingerGueuze has a golden color, and combines the sourness of lambic with the subtle flavors of fresh ginger. Ideal as an aperitif, it is also perfect for food pairing.

World Beer Awards Belgium Gold Medal, "Flavoured Wild/Sour," August 2019.



ABV: 6.0%

750mL (25.4 oz) bottles, six in each case



750mL Bottle UPC



6x750mL Case UPC



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