

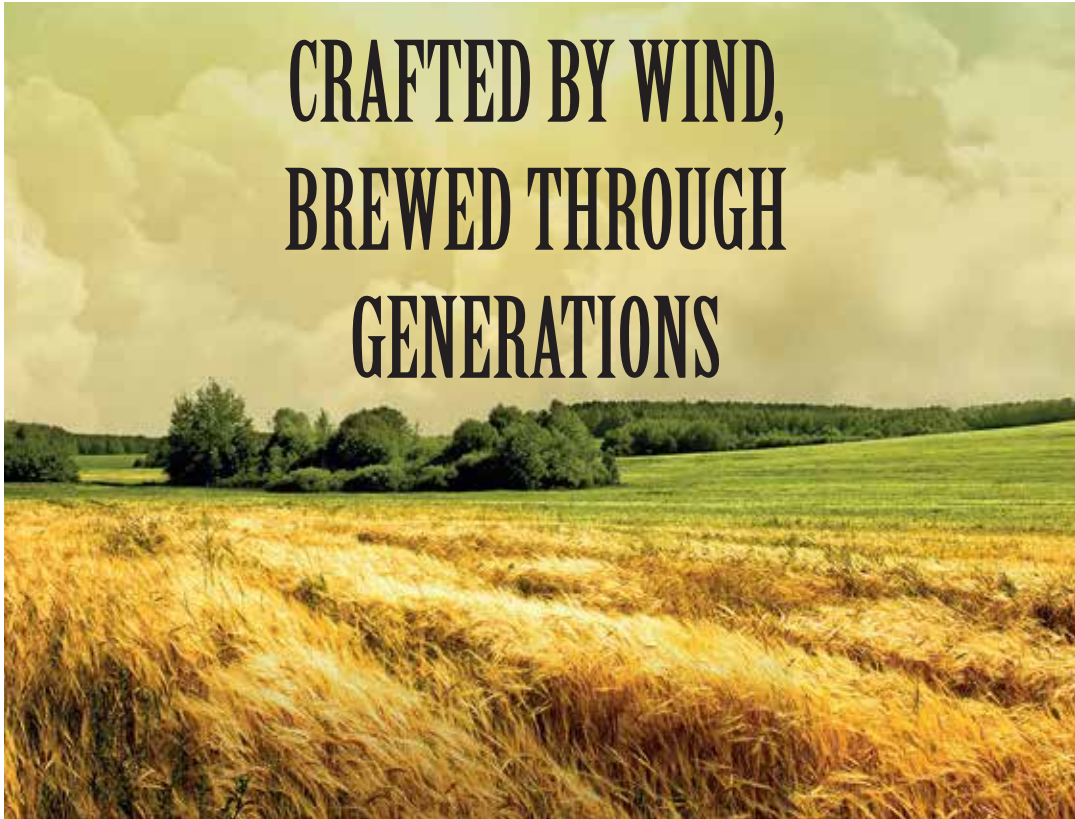
Lindemans Young Lambic

Lambics, wild-fermented beers from Belgium's Senne River Valley, show complex, interesting, sour flavors. Brewers like **Lindemans** blend lambic batches from different years to make gueuze, and also often add fruit for beautiful balance.

Lindemans is shipping limited numbers of newly-fermented, unblended single-batch lambic in kegs: "**Young Lambic.**" With very low carbonation, ABV of 6.0%, and limited aging time, the sour, tart complexity of real lambic shines through in this hazy, unusual, gently sour ale. Because the mixture of yeast is different with every wild-yeast fermentation, there will be slight flavor variations between batches: celebrate the differences!

Experience authentic, traditional lambic in an easy-drinking, inviting glassful. Limited quantities of 20 liter Key Kegs will sell out for sure: when gone, they're gone until next brewing season.

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BREWED THROUGH
GENERATIONS



Lindemans Brewery, established in 1822 and still family-owned, is the benchmark producer of one of the world's rarest, most unusual beers: "spontaneously fermented" *lambic ale*, made only in Belgium's Senne River Valley. Wort made from locally-grown wheat & barley is fermented via wild, airborne yeast - no yeast is added by the brewers. These multiple strains of yeast lead to complex, interesting flavors. First imported to the US in the 1980s, Lindemans popular fruit lambics built the fruit beer category.



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