

Samuel Smith's Stingo

Aged in Oak Barrels
Bottle Conditioned
A Yorkshire Specialty

An exceedingly deep
flavour experience



SAM^U SMITH YORKSHIRE STINGO

*Samuel Smith's Old Brewery
Tadcaster, Yorkshire, England
Est. 1758*



Stingo, a traditional style of strong ale that originated in the north of England, is mentioned in literature before 1700. Samuel Smith's Stingo melds the fine history of this style with the signature elegance of all the Samuel Smith beers. Brewed from an array of British specialty malts and multiple hop varieties, Stingo is fermented in open-topped stone Yorkshire Squares then aged in oak barrels that previously held cask-conditioned ale. Some barrels at Samuel Smith's are over a century old: if a cask is damaged, the coopers carefully replace broken staves and put the cask back in service.

Bottle conditioning - that is, including live yeast at bottling time - produces soft conditioning, a fruity aroma and finish, and allows Stingo to age and develop in the bottle for many months.

Tasting notes:

Samuel Smith's Stingo shows rich, superb flavors of toffee, raisin, dried fruit, and caramel; waves of flavor ascend and ebb leaving soft oak notes and satisfying fruitiness from bottle-conditioning. Stingo is a rare treat and an exceedingly deep flavor experience.

Serving Suggestions:

Stingo is beautiful served alone as a digestif, but it pairs well with beef, wild game, or demanding, deeply-flavored foods like pickled fish or strong aromatic cheeses. Try with Kalamata or Niçoise olives, cured meats, lamb or duck.

Product Size & Quantity:

12/18.7-oz. (550 ml) bottles.

OG: 1.080 ABV: 8.0% Color: 60 EBC (30 SRM) IBU: 30-35



Samuel Smith's Stingo
18.7 oz. (550 ml) bottle



Samuel Smith's Stingo
case 12/18.7 oz. (550 ml) bottles

