



FOEDER FRAMBOISE

A mixed fermentation sour ale aged in one of our foeders for 24 months with our house culture has laid a base of bright acidity and wild funk. An addition of raspberries has transformed this beer into a fruit forward Framboise style sour with complex fruit notes, balancing acidity and a wood aged finish.

1 case contains 6 bottles.

INGREDIENTS

WATER, **BARLEY**, raspberry, **wheat**, yeast.

ABV

5.3%

PACKAGING

750 ML BOTTLES & 20L Keykegs

BBF

5 years