



PARAGON

BARLEY WINE ALE. ALC. 13.5% VOL.

2018 VINTAGE

AGED IN BOURBON BARRELS FOR 12 MONTHS

INGREDIENTS/INGREDIENSER/INGREDIENTI/INGREDIENTES/
ZUTATEN/AINESOSAT: EN: WATER, BARLEY, OATS, HOPS,
YEAST. NO/DK: VANN, BYGG, HAVRE, HUMLE, GJÆR. SE:
VATTEN, KORNMALT, HAVRE, HUMLE, JÄST. IT: ACQUA, ORZO,
AVENA, LUPPOLO, LIEVITO. ES: AGUA, CEBADA, AVENA, LÚPULO,
LEVADURA. DE: WASSER, GERSTE, HAFER, HOPFEN, HEFE.
FI: VESI, OHRAMALLAS, KAURA, HUMALA, HIIVA.

BEER/ØL/ÖL/BIRRA/CERVEZA/BIER/OLUT

BREWED & PACKAGED AT LERVIG

VERVEIEN 1, 4016, STAVANGER, NORWAY +47 51812500

WWW.LERVIG.NO

4.5 UK UNITS

BEST BEFORE: SEE CAP

BÄST FÖRE: SE KAPSYL

DA CONSUMARSI PREF.

ENTRO: VEDI TAPPO

PARASTA ENNEN: KATSO

KORKKI

IMPORTED BY: UK: CAVE

DIRECT LTD ME20 6SW SE:

BRILL & CO. IT: REGALI BIRRA

SNC. DE: BRAUSTURM BIERVER-

LAG GMBH ES: ZOMBIER CER-

VEZAS S.L. AU: EXPERIENCE-

IT BEVERAGES, 15 CORRIE RD

NTH MANLY NSW AUST.



330 ML e

PARAGON 2018

BARLEY WINE ALE, 2018 VINTAGE AGED IN BOURBON BARRELS FOR 18 MONTHS ALC. 13.5% VOL.

Our Barley Wine is the most special beer we make, being produced only once every year. It's a blend of different bourbon barrel-aged vintages that have spent at least one year in wood. We blend the different barrels, and add a bit of freshly brewed Barley Wine to obtain the best possible version.

This year, the Barley Wine was brewed using a double-boil technique in which we evaporate the beer to a high concentration of sugar, add water back to the wort, and then boil it down again to increase Maillard reaction processes and build up some intense caramelization. We went easy on the hops to allow the malt and bourbon characteristics inherited from the barrels to be the champions of this beer.

The aromas and flavours are intense, and should be enjoyed slowly by serving at room temperature to allow even more layered nuances to shine through and add to the beautiful complexity of this beer. We hope you enjoy this as much as we do.

INGREDIENTS

Malts: Munich, Caramel, chocolate

Hops: Styrian Goldings

Yeast: Ale

ABV 13,5% IBU 40 OG 29P

PACKAGING

33 cl bottle

20 L Key Keg

BEST BEFORE

120 months, 10 years

(perfect for cellaring)

APPEARANCE

Dark red / brown. Tan head with copper laces

AROMA

Dried fruits (figs, prune, raisins), caramel, oak, bourbon, molasses, vanilla, coconut and more

FLAVOUR

Similar to aroma. Caramel, dark fruits, sweet oak and bourbon

BODY

Intense but not overly, powerful and sweet but not cloying. Balanced