




RACKHOUSE 

The clean, dry and vinous characteristics of Ambience gives way to soft tannins and notes of raspberry, plum, spice, and coconut imparted by the naked flavours of the mixed-fermentation married with American oak Zinfandel barrels for 24 months.

Serving: Flute glass. 4-5°C



AMBIENCE

MIXED CULTURE WILD ALE

2019 Vintage 6% vol.

INGREDIENSER: VANN, BYGG MALT, HVETE, HUMLE, BLANDETE KULTUR GENERA
INGREDIENTS: WATER, MALT, WHEAT, HOPS, MIXED CULTURE GENERA

ØL / BEER

BREWED & PACKAGED AT
LERVIG, VIERVEIEN 1, 4016
STAVANGER, NORWAY
+47 51812500

WWW.LERVIG.NO/RACKHOUSE
INSTAGRAM: LERVIGBEER



BEST FØR / BEST BEFORE:

BBF DATE

750 mL

AMBIENCE

MIXED CULTURE WILD ALE 6%

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INGREDIENTS

WATER, MALT, WHEAT, HOPS, MIXED CULTURE GENERA.

ABV 6%

PACKAGING

750 mL bottles

BEST BEFORE

5 YEARS
FROM FILLING DATE