

COGNAC BARREL AGED BELGIAN DARK



10.3% 38 IBU

BARREL AGED LIMITED

ONE OF OUR MOST ELEGANT BEERS. COGNAC BARREL AGED BELGIAN DARK CARRIES AROMAS OF DRIED DATES AND BROWN SUGAR MIXED WITH NOTES OF TOFFEE, RIPE PLUM AND WARM SPICE. DISTINGUISHED REFINEMENT IN EVERY SIP.

INGREDIENTS

MALT

Gambrinus Candian Pilsner, Carafa III

HOPS

Tettnang, Perle, Styrian Golding Celcia

YEAST

Belgian Ale

BARRELS

Cognac Barrels

SPECIAL INGREDIENTS

Belgian Dark Candi Sugar

TASTING NOTES

Deep dark mahogany brown with a ruby hue. Elegant aromas of Cognac, dried dates, and brown sugar. Robust flavors of toffee, ripe plum, Sherry, cinnamon, clove, and nutmeg. Bright finish with a touch of warm cherries.



ELEGANT, DRIED DATES,
COGNAC, CHERRY

HISTORY

The Trappist brewing tradition dates back to the mid 6th century where monks would brew and sell beer to support their Monastic way of life and give to their community. This tradition has carried on for centuries and still lives in Belgium. The Belgian Trappist brewers are known for brewing a light beer, a medium-strength darker beer, a light colored strong beer, and a strong dark beer. The Belgian Strong Dark is a rich, complex, slightly sweet, and a fruit forward beer. This beer is brewed with a pilsner malt base, Dark Belgian Candi Sugar, and highly aromatic yeast. The Dark Candi Sugar is made from caramelized beet juice; the flavors from the sugar and the fermentation give these beers their unique and wonderful flavors. These beers are normally bottled and go through a secondary fermentation; this gives it a high level of carbonation and complexity. Other breweries in Belgium brew this style of beer under "Abbey style", but only true Trappist breweries are allowed to put the official "Authentic Trappist Product" brand on their beer. Both Abbey and Trappist Belgian Strong Darks are powerful and complex beers that highlight flavors of ripe fruit, chocolate, and figs.

We then take this fruity and strong beer and age it for one year in barrels that previously housed Courvoisier Cognac. These Cognac barrels housed wonderfully distilled wine made from Ugni blanc. The result is an alluring beer that is elegant, fruity, and showcases warm spiced characters.

FOOD PAIRINGS

Gamy red meats, ox tail, and lamb. Goose, squab, wood pigeon and duck, especially braised duck leg, and duck confit. Steak, braised short ribs, beef stew such as carbonnade flamande. Foie gras, sweetbreads, rich sauces, rabbit stew with prunes. Sausages, especially those made of venison, wild boar, or lamb.

P.F. FRIEM



CRAFTED IN HOOD RIVER, OREGON
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