

# FLANDERS BLONDE



7.1% 9 IBU  
BARREL AGED LIMITED

AFTER BEING AGED FOR 18 MONTHS IN A PINOT NOIR BARREL, PFRIEM FLANDERS-STYLE BLONDE ALE, OVERFLOWING WITH AROMAS OF GREEN APPLE AND LEMON ZEST, IS FINALLY READY FOR A BOTTLE OF ITS OWN.

## INGREDIENTS

### MALT

Gambrinus Canadian Pilsner, Rahr Old World Pilsner, Simpsons Flaked Barley, Weyermann Carafoam, Weyermann Acidulated

### HOPS

Tettnang

### YEAST

Belgian Ale, Brettanomyces, Lactic Bacteria Culture

### BARRELS

French Oak Barrels

## TASTING NOTES

Bright and golden topped with fluffy white foam. Light tannins bring forth lemon zest with a touch of French Oak. Round tart flavors with fresh green apple. Finishes spritzy, bright, and beautiful.



LEMON, GREEN APPLE,  
BRIGHT, BEAUTIFUL

## HISTORY

Flanders Red is known as the Burgundy of Belgium. This style of beer once ruled West Flanders. This beer is brewed using large amounts of Munich and caramel malts with traditional brewing methods. The beer is then aged in large wooded barrels, vats, and Foeder, then is inoculated with wild yeast and lactic acid producing bacteria. The most important is the tradition of aging the red ales in huge vats of unlined oak. The wood, which cannot be sterilized, is home to dozens of wild yeast and bacterial strains that consume the residual sugars in the beer. Over the course of its aging, which can last as long as two years, the beer takes on its characteristic acidity, along with oak flavor and color. Sherry and passion fruit notes develop and deepen as oxygen slowly seeps in through the wood. The individual barrels are blended together. The resulting blends are light-bodied and zesty, with complex fruity and earthy aromatics, malt caramel and sweetness balanced with refreshing acidity. The result is a wonderful blend of sweet and sour flavors.

pFriem's Flanders Blonde is brewed and aged in the same tradition as Flanders Red and Oud Bruin. This elegant beer is brewed with Pilsner malt and highlights delicate flavors of French Oak. The French Oak barrels that the Flanders Blonde spends 18 months in had a first life housing high quality Pinot Noir. Two rounds of Pinot Noir were aged in the barrel. The result is a well-rounded, bright, tart, and delicate beer.

## FOOD PAIRINGS

Oily and buttery seafood is a great match for these sweet and tart ales; lobster, shrimp, sautéed monkfish, Dungeness crab, and king salmon. Obvious choices include Flemish style mussels and frites and beef carbonnade flamande. Other heartier items such as rich pork dishes, boar, and duck go great with the acidity and sweetness of the beer. Full flavored cream sauces and sour cherry sauces sing with the beers of Flanders.