

# NECTARON IPA



6.7% 45 IBU

SELECT LIMITED PRICING  
DRAFT & 16oz CANS

SAY “KIA ORA!” TO PFRIEM NECTARON IPA. HAILING FROM NEW ZEALAND’S HOP HAVEN, IT’S A ZESTY WHIRLWIND OF PINEAPPLE, STONE FRUIT, AND PASSION FRUIT NOTES. WITH A HARMONIOUS BLEND OF MALT AND A PUNCH OF NECTARON HOPS, THIS CAPTIVATING IPA TAKES YOU ON AN EXHILARATING JOURNEY THROUGH LAYERS OF TROPICAL EXUBERANCE. IMMERSE YOURSELF IN ITS DEEP GOLDEN HUE, CROWNED WITH A HALO OF WHITE FOAM. IT’S YOUR PASSPORT TO A HOPPY PARADISE.

## INGREDIENTS

### MALT

Rahr Pale Malt, Simpson’s Cara Malt, Simpson’s Crystal Dark

### HOPS

Nectaron

### YEAST

American Ale



PINEAPPLE, STONE FRUIT,  
PASSION FRUIT

## HISTORY

As craft beer has emerged and grown, so has IPA! IPA has helped grow Craft Beer to what it is currently today. There are now many shapes and forms of IPA, but they all share bright aromatic hop aroma of citrus, tropical fruit, and pine.

pFriem Nectaron IPA focuses on new super star hop out of New Zealand – Nectaron®. Passionately crafted over 17 years, Nectaron® displays high levels of tropical fruit characters of pineapple and passion fruit as well as stone fruit (peach) and citrus (grapefruit). A triploid aroma type developed in collaboration with New Zealand’s Plant & Food Research. Nectaron® Brand HORT4337 is a full sister to Waimea. Nectaron® provides an intense mix of distinctive pineapple stone fruit citrus that lends itself perfectly to a range of beer styles including NEIPA, IPA, Pale Ales and Lagers. Nectaron is best used late or when dry hopping and has proven itself as an award-winning hop, delivering a consistent dose of high quality tropical hop character every time.

## TASTING NOTES

Deep golden in appearance topped with cloud white foam. Boasts fruity aromas of pineapple, lychee, kiwi, guava, and lemon peel. Juicy flavors of white peach, grapefruit, passion fruit, prickly pear, and Peach O’s. Juicy fruit finish with a touch of peach skin; soft and sticky.

## FOOD PAIRINGS

Rich and hearty burgers, French fries and complex pizzas. Aged cheddar cheese, aged meats, and pickled vegetables. Indian cuisine that is spice forward and balanced by yogurt and cream-based sauces.