

SAISON



6.5% 32 IBU

SELECT SEASONAL
DRAFT & BOTTLE

INSPIRED BY THE FARMHOUSE BEERS AGED DURING THE COLD BELGIAN WINTERS, PFRIEM SAISON IS A FRAGRANT ALE READY TO WARM ANY PALATE WITH TROPICAL NOTES OF GUAVA AND KUMQUATS.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner,
Gambrinus Wheat Malt

HOPS

German Tettnang, Sorchi Ace,
Motueka

YEAST

Farmhouse Ale

TASTING NOTES

Big white rocky foam on top of a hazy gold body. Fresh tropical aromas of guava. Resiny kumquat fills the mouth with touches of earthiness. This rustic beer finishes spritzzy and thirst quenching.



GUAVA, KUMQUAT, RUSTIC

HISTORY

Saisons are also known as Farmhouse beers. Most of them are found in the Wallonia region of Belgium, located in the Southwestern part of the country. The Wallonia region is known for farming. In the early to mid 20th century, farmers would hire Saisoners (farm hands) for the summer months to work the land. During the winters, the farm owners would brew a beer called Saison for the summer workers who were each entitled to 5 liters of beer per day. The Saisons, whether modest or strong in alcohol are known for being tart, a little funky, light on the palate, dry, fruity, spicy, complex and very quaffable.

pFriem's Saison pays homage to the Saisons that were brewed in the winter for the farmers family and friends. The beers would last longer and age better than the beers brewed in the summer months.

FOOD PAIRINGS

Saisons are very diverse with food as they are acidic, bitter, and fruity. Salmon cakes, crab cakes, rib eye, shrimp salad, avocado and tomato salad. Thai Red Snapper with spicy tamarind sauce. Fried- fish, clams, and calamari. Sausages work wonderfully - North African merguez, chorizo, seafood, Toulouse, bratwurst, venison, boudin noir. Thai food and Vietnamese food pair wonderfully with Saison.