

# AMARO BARREL AGED BARLEYWINE



12% 50 IBU

BARREL AGED UNION EXCLUSIVE

THE TWO REIGNING CHAMPIONS OF THE AFTER-DINNER DIGESTIF, ITALIAN AMARO AND BRITISH BARLEYWINE, COMBINED INTO ONE DECADENT BEVERAGE. PFRIEM'S AMARO BARREL AGED BARLEYWINE IS A RICH AND BITTERSWEET SIPPER, AGED FOR 3 MONTHS IN AMARO DEL CAPO CASKS, WITH NOTES OF TOFFEE, HERBS, DRIED FRUITS, CITRUS AND SPICE.

## INGREDIENTS

### MALT

Golden Promise, Munich, Crystal Extra Dark, Flaked Wheat

### HOPS

Chinook

### YEAST

London III

### BARRELS

Italian Amaro - Vecchio Amaro del Capo Barrels

### SPECIAL INGREDIENTS

Demerara Sugar



TOFFEE, DRIED FRUIT,  
CARMEL, SPICE

## HISTORY

Barleywine is often appropriately brewed as a commemorative or annual offering to demonstrate the skill of the artful Brewmaster. Classic English and American versions differ, the former showing some refined restraint, the latter rowdier and more impetuous—a neat metaphorical difference. Formidable in both spirit and makeup, Barleywine is a perfect nightcap, but also lends itself well to comparative tastings, given its lability over time and the many interpretations. Due to the high alcohol content Barleywines were traditionally aged in wooden casks to mature.

Amaro (or amari for plural) means “bitter” in Italian and the digestif definitely lives up to its name. It’s a confusing category of alcohol because each amaro can be so different. By definition, amaro is a liqueur that includes alcohol, sugar and some bittering agent. Some are made with a neutral spirit base such as beet molasses, while others have a grappa base. Many use flowers or roots as the bittering agent, but some use bark, like wormwood. And when it comes to flavoring, there are countless blends incorporating as many as sixty different herbs, fruits, spices, citrus and other ingredients. The liqueur is sweetened and aged, sometimes for years and perhaps even in a barrel.

## TASTING NOTES

pFriem’s Amaro Barrel Aged Barleywine is a rich and bittersweet sipper, aged for 3 months in a Amaro Rababaro casks, with notes of toffee, dried fruits, citrus and spice.

## FOOD PAIRINGS

As an after-dinner digestif, technically you shouldn’t pair food with this beer, as you’ve already finished eating. However, washed rind cheese like the varieties made by our friends at Jasper Hill Farms would be a great choice. Barleywine and dark chocolate is another classic pairing. We recommend a nice single-origin bar from Woodblock Chocolate.