

ORANGE CURAÇAO BARREL AGED BELGIAN CHRISTMAS ALE



8.0% 30 IBU

BARREL AGED UNION EXCLUSIVE

THIS NEW CLUB OFFERING IS A VARIATION OF OUR TREASURED BELGIAN CHRISTMAS ALE. THE ORIGINAL DUBBEL WAS AGED IN ORANGE CURAÇAO BARRELS, GIVING IT VIBRANT, CITRUS NOTES THAT INTERTWINE EFFORTLESSLY WITH THE BEER'S MALTY BACKBONE. THE DELICIOUS OUTCOME IS BALANCE OF SWEETNESS, SPICE, AND ORANGE ZEST THAT IS PERFECT FOR HOLIDAY GATHERINGS.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner,
Carafa II

HOPS

Perle, Tettnang, Cashmere

YEAST

Belgian Ale

BARRELS

Orange Curaçao Barrels

SPECIAL INGREDIENTS

Coriander, Clove, Allspice



ORANGE PEEL, CHOCOLATE NIBS,
CORIANDER, TOFFEE

HISTORY

Brewed in honor of the Christmas season, these strong Belgian beers are intended for Holiday cheer. Robust and rich, this beer is balanced by gentle hopping while being accentuated with spices added to the boil. These Abbey inspired beers are complex and creamy and are to be shared with family and friends.

We have taken our Belgian Christmas Ale aged it in Orange Curaçao barrels and shortly before blending we added clove and all spice. The result is a beer very reflective of the Christmas season!

TASTING NOTES

Pours deep amber with a pillowy off-white foam. Vibrant orange peel aromas are accompanied by rich chocolate and toffee notes. Velvety cacao flavors are lifted by notes of coriander, cinnamon, and orange zest. This holiday ale finishes warm, smooth and luscious leaving you eager for another sip.

FOOD PAIRINGS

Stewed meats, Duck, Root Vegetables,
Hearty Salads, and Chocolate.