

SAISON ROJA



7.5% 35 IBU

BARREL AGED UNION EXCLUSIVE

SAISON ROJA WAS BREWED TO WELCOME THE ARRIVAL OF FALL. AGED IN FRENCH COGNAC BARRELS AND FINISHED ON SPANISH CEDAR, FOR LAYERED NOTES OF RIPE RED FRUIT, CITRUS AND WOOD SPICE. DRY, SPRITZY, AND COMPLEX, PERFECT FOR CRISP AUTUMN EVENINGS.

INGREDIENTS

MALT

LINC Malt Baronesse Pilsner,
LINC Malt Baronesse Munich,
LINC Malt Stingray Wheat,
Simpsons Crystal Extra Dark

HOPS

Perle

YEAST

565 Dupont

BARRELS

French Cognac Barrels

TASTING NOTES

Saison Roja pours bright red with copper hues, under a dazzling white cap of rocky foam. Aromas of peach and white pepper intermingle with layers of nutty cognac and red fruits. Sipping will bring forth flavors of citrus and spice, ripening fruit, caramel and camphor. The finish is dry but full, bubbling with effervescence, gentle tannins and soft brandy.



RED FRUIT, CITRUS,
WOOD SPICE

HISTORY

'Bière de saison' is first mentioned in the early 19th century. It was most widely known as a beer from the industrial city of Liège, where it was brewed by professional breweries as a keepable version of the city's spelt beer that had been produced for a few centuries. It was made with malted spelt, unmalted wheat and only a small amount of barley malt. It was typically brewed in winter and drunk after four to six months.

In the late 1980s, American importer Don Feinberg was urged by beer writer Michael Jackson to import Brasserie Dupont's saison to the United States. It was Feinberg who re-styled saison as a 'farmhouse ale': 'People asked: is it a wheat beer? Is it a lambic? I told them it was a hoppy farmhouse ale.'

Modern saisons are not exclusively brewed seasonally anymore. Generally, they are highly carbonated, fruity and spicy — sometimes from the addition of spices, or other botanicals.

pFriem Saison Roja was brewed to welcome the arrival of fall, with Munich malt and dark candi sugar, layering flavors of caramel and dark fruit. After fermenting with an expressive farmhouse yeast, it was rested in French cognac barrels for 4 months with Spanish cedar spirals, before bottle conditioning to a spritzy effervescence with champagne yeast.

FOOD PAIRINGS

I'd pair this similarly to a Belgian Dubbel or Dark Strong. Pasta with meat sauces, like Bolognese ragout, or goulash, are a traditional choice in Belgium. Traditional stews such as carbonade flamande, or Flemish beef stew, are ideal choices, and the beer can be used in the recipe. Think blue for cheeses, roquefort being top choice, and salty rich cured meats like Spanish iberico ham. I'd steer away from any sweet pairings here, but fresh fruit and a saison is a great way to end a meal.