



Seven Virtues Lambik 4.5%

Sour, wild and unconventional. This is brewed in the tradition of the famous Belgian Lambik beers. Matured in oak for 3 years before bottling, it differs from most other beers as it is fermented through exposure to wild yeast and bacteria. This results in a distinctive dry, vinous and cidery flavour. Serving temperature 10 - 12 °C

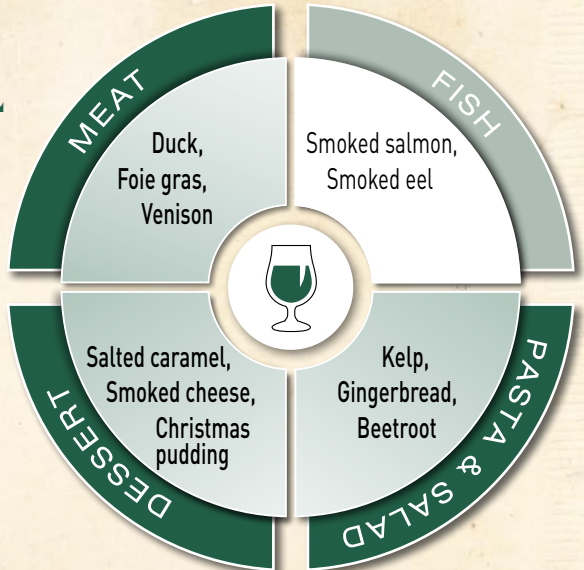
BITTER ● ○ ○ ○ ○ ○
CO₂ ● ● ● ● ○

SWEET ● ● ○ ○ ○ ○
COLOUR ● ● ○ ○ ○ ○

SOUR ● ● ● ● ○ ○
FRUITY ● ● ○ ○ ○ ○

FOOD-PAIRING WHEEL

Lambik is for the adventurous beer drinker. Ours has warm woody flavours, a dry finish and a pleasant acidity. Pair with game, seafood, creamy dishes, mature cheeses and sweet desserts.



This beer pairs best with dishes in the highlighted areas.