## Limburgse Witte

A tasty little witbier that was developed in 1993 as a joint venture between two brewing families. It is brewed at the Sint-Jozef Brewery in Opitter, and marketed in partnership with the Martens Brewery of nearby Bocholt; in the province of Limburg in the northeast corner of Belgium.

It is a nod to the history of the style, with the spicing being coriander and lemon zest (as opposed to the more common curacao orange now).

The style was very popular, and has its origin dating back to the mid-15<sup>th</sup> century. But with the introduction of pilsners in the mid 20<sup>th</sup> Century, this style all but disappeared.

The style was revived in 1966, thanks to Pierre Celis and his Hoegaarden beer. Now it is once again a staple of the Belgian beer culture.

It is a pale yellow colour, with wheat strong in the nose and flavour. The obligatory coriander and lemon zest are also present, with a smooth mouthfeel and dry finish. Well balanced, and refreshing.



Style: Witbier Country: Belgium

Brewer: Brouwerij Sint-Jozef Alcohol Content (ABV): 5.0%



### Goliath Blond

This beer is the first we've had from Brasserie Des Legendes. It was formed after the merging of two breweries back in 2006. Brasserie De Geants acquired nearby Brasserie Ellezelloise.

The beers are also marketed under the name 'Gouyasse', which means giant in the local dialect. The beer takes its name from the famous giants of the local town of Ath, and the subject of the legend of David and Goliath.

The blond is a pale yellow colour, with a lemon citrus, grass and fruity aroma. Typical Belgian yeast notes are also present.

It is a pleasantly refreshing beer, with tropical fruit and citrus light on the palate. There is an herbal note, and a moderate bitterness which create a nice lingering aftertaste.

Style: Blond Country: Belgium

Brewer: Brasserie Des Legendes Alcohol Content (ABV): 6.0%

# Gouden Carolus Hopsinjoor

Hopsinjoor is the newest member of the Gouden Carolus range. It was first introduced at the 2008 Zythos Beer Festival, where it was elected as the 'Consumers Choice Beer of Show'.

The name is derived from 'Opsinjoor', a mythical character from the Mechelen region. He is the eternal drunkard, who is punished by his wife. It is also a play on the word 'hops', as five different hops are added at various times throughout the brewing process.

This beer has a lovely light fruity malt backbone, matched against the earthy, grassy old-world hops. There is also a strong yeast character adding to the complexity of the beer.

It drinks very softly for a beer of 8%, having a very light mouthfeel and fresh, dry lingering aftertaste.

Style: Belgian IPA Country: Belgium

Brewer: Brouwerij Het Anker Alcohol Content (ABV): 8.0%



# Reinaept

## Reinaert Grand Cru

Another of the private label beers from the 'Proef' brewery.

The title 'Grand Cru' is historically associated with wine, and translates to something like 'great growth'. It was used to reference a particularly good batch or year of production, and was reserved for the highest standard of wine.

In brewing terms, there is no official designation, but in general is used by brewers to denote a beer they are most proud of.

The Reinaert Grand Cru pours a reddish-brown colour. It smells strongly of sweet fruits and malts.

A lively mouthfeel sharpens the tastebuds to the caramel malt backbone. It is quite heavily hopped, and the bitterness offsets the sweetness almost straight away. There is a pleasant lingering finish, with just a little warmth from the alcohol.

Style: Belgian Strong Dark Ale

Country: Belgium

Brewer: De Proef Brouwerij Alcohol Content (ABV): 9.5%

## **Zwart Bloed**

Another beer from the White Pony brewery; and it's a pretty big beer.

Early on, this brewery was criticised for making only big sweet beers, like quadrupels and barleywines. This beer was a response to that criticism, and of course things have moved on from here.

The 'Black Blood' is a big bold dark brown to black beer, with a strong aroma of roasted malts and coffee with a hint of sour smokiness.

Happily this follows through into the flavour. Strong roasted malts and coffee again, supported by a dose of hops with a real earthy minerality. There are also hints of smoky woodiness, leather, licorice and even a little fruity sweetness deep down.

It is a lot more stoutish than IPA-ish, but it seems to work. Allow it to warm a little to bring out all the flavours.



**Country: Italy** 

Brewer: White Pony Microbirrificio Alcohol Content (ABV): 8.5%



## Mano Negra

The boys at Alvinne are really focusing on their barrel-aged sour beers, but that doesn't mean they don't make more mainstream styles.

This beer pours a deep black colour, with notes of roasted malts, coffee and chocolate.

The flavour follows the aroma, with the addition of dark fruit sweetness, a hint of vanilla, licorice and a slightly bitter finish. It has a heavy, rich mouthfeel which is very smooth. As the beer warms, a well-balanced sourness develops.

The Mano Negra is a great beer in its own right, but is also used as the base for some barrel-aged alternatives. Look out for the Mano Negra Bourbon Barrel-Aged, or even the Mano Negra Chilli Bourbon Barrel-Aged beers. They are delicious!

Style: Imperial Stout Country: Belgium

Brewer: Picobrouwerij Alvinne Alcohol Content (ABV): 10.0%

