



MALABAR

SPONTANEOUS PEPPER ALE

A pale beer that is anything but simple, matured for 24 months in the cellars of Bellinzona where lactic bacteria contributed to its evolution and the creativity of the brewer completed the bouquet with the addition of white pepper at the end of fermentation.

75 CL - ALC 4.8 % VOL



Intense color / Light foam / Light haze / EBC 10



Pungent / Balsamic / Sulphurous Note



Complex / Full / Soft / Balanced / Savory / White pepper aftertaste



Asian food / steamed white fish / pure white meat / goat cheese



8°-10°C



75 CL



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