

ANNO  1822

Lindemans

CRAFTED BY WIND
BREWED FOR GENERATIONS

Lindemans Brewery
Vlezenbeek, Flanders,
Belgium





Lindemans Brewery, established in 1822 and still family-owned, is the benchmark producer of one of the world's rarest, most unusual beers: "spontaneously fermented" *lambic ale*, made only in Belgium's Senne River Valley. Wort made from locally-grown wheat and barley is fermented exclusively via wild, airborne yeast - no yeast is added by the brewers. These multiple strains of natural yeast lead to complex flavors: Lindemans popular fruit lambics have fruit juice added and are lightly sweetened, becoming beautifully balanced, elegant masterpieces; Cuvée René Oude Gueuze and Oude Kriek are layered, sour, deep, unsweetened and traditional.

FRAMBOISE

6/4/8.45 oz. (250 mL 4-packs)
12/12 oz. (355 mL) bottles,
12/25.4 oz. (750 mL) bottles
6.6 gallon (25 L) kegs

Raspberry Lambic: Profound reddish-purple color with pink head; raspberry aroma with a crisp, clean, delicate palate and undertones of fruity acidity. Lindemans Framboise is the best-selling lambic in the USA. Excellent as an aperitif served with fresh fruit or oysters on the half shell; superb with chocolate desserts.



STRAWBERRY

6/4/8.45 oz. (250 mL 4-packs)
12/12 oz. (355 mL) bottles,
12/25.4 oz. (750 mL) bottles
6.6 gallon (25 L) kegs

Strawberry Lambic: Warm red with pink & orange tones. Subtle strawberry aroma and sweetness captured and melded to lambic complexity: beautifully balanced; captivating and compelling. Pair with soft aromatic cheese like Brie, Maine lobster, or salad with balsamic vinegar dressing.



PÊCHE

6/4/8.45 oz. (250 mL 4-packs)
12/12 oz. (355 mL) bottles,
12/25.4 oz. (750 mL) bottles
6.6 gallon (25 L) kegs

Peach Lambic: Glowing golden-orange color; full body. Soft and round flavor with a nose that fills the room with freshly-picked peaches right out of the orchard. Crisp, delicious taste that is refreshing as an aperitif and also goes wonderfully with pear tarts, Waldorf salad, egg rolls, pheasant, and peach melba.



APPLE

12/12 oz. (355 mL) bottles,
12/25.4 oz. (750 mL) bottles
Ask about special-order kegs

Apple (Pomme) Lambic: Smooth, light body with apple-blossom aroma, fresh flavor of real apples, and a light green-apple tartness. Perfect with rich cream sauces, hearty soups, aromatic cheeses and spicy cuisine. Delightfully brisk and supremely refreshing.



KRIEK

12/12 oz. (355 mL) bottles,
12/25.4 oz. (750 mL) bottles
Ask about special-order kegs

Black Cherry Lambic: Rose-purple colored with the bouquet of a basket of freshly-harvested cherries. Sparkling, smooth and fruity, with a touch of natural acidity for nice balance. Serve with crepes suzette, tuna salad sandwiches, roast duck, or with fruit or chocolate desserts.



CASSIS

12/12 oz. (355 mL) bottles,
12/25.4 oz. (750 mL) bottles
Ask about special-order kegs

Black Currant Lambic: Deep reddish-purple color with pink head. Exceptional aroma and flavor with complexity from deep, rich currants; soft acidity balances the fruit. Serve with venison, roasted pork tenderloin with rosemary cream sauce, scones or cheesecake.



CUVÉE RENÉ OUDE GUEUZE

12/12 oz. (355 mL) bottles,
12/25.4 oz. (750 mL) bottles

Traditional Batch-Blended Lambic: Different batches of aged lambic and young lambic are selected by the brewer and blended to taste. No fruit is added, nor is it sweetened. Gueuze is exquisitely tart, deeply complex, quenching and utterly dry. Great with sharp cheese, piquant salads or with shellfish. Bottle-conditioned; will cellar beautifully for years.



CUVÉE RENÉ OUDE KRIEK

12/25.4 oz. (750 mL) bottles

Traditional Oude Kriek Lambic: Whole cherries with pits fermented in aged lambic and blended with younger lambic, to taste, by the brewer. Unpasteurized, not sweetened; cherries provide acidic tartness and sourness. Pair with wild game, Thai food, or Liège-style waffles with vanilla ice cream. Bottle-conditioned; will cellar beautifully for years.

