



## LEON

With its classic brown color, reminiscent of a monk's tunic, Leön has a nice thick and persistent, hazelnut-colored head. At first smell, the fruity scent of fruit cooked in a wood oven fills the nose. Then, coffee aromas blend with woody nuances, which turn into fuller notes of chocolate as the beer becomes warmer.

The heat of its 9% alcohol content immediately hits the palate, with a touch of sour cherries in brandy. This is quickly replaced by the taste of roasted cereals, which gently fill the mouth with notes of chocolate, cocoa beans and coffee. A rather sweet beer with a strong body, complex but very enjoyable.



### Ingredients

Water, **barley malt**, hops, sugar, yeast.

### Features

**Alcohol:** 8,5%

**Degree Plato:** 19

**Color (EBC):** 50-55

**Degree of Bitterness (IBU):** 20-24

**Service Temperature :** 10-12 °C

### Pairings

Flavorsome meat dishes, such as stews, structured dishes, thick soups with pulses and vegetables, blue cheese, chocolate desserts or dry cakes.

**Baladin is partner of the guide “I Formaggi d’Italia”** ( - Cheese of Italy) published by “Le Guide de l’Espresso”. You are going to find **for each of 91 reviewed cheese a pairing with our beer.**

We **suggest Leon** with: Gorgonzola (Piemonte), Ossolano (Piemonte), Bra (Piemonte).



## Sizes

0,33L

0,75L

1,5L

24L