



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 8,5% 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**, **oat malt**, **wheat 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