



NÖEL ORANGE & CACAO

Dark beer with a classic brown color, it has a thick, cream-colored head.

Scents of chocolate and orange blend with light hints of roasted malt and dried fruit.

When sipped, it immediately releases **pleasant and warm notes of chocolate and orange zest** - which create a nice balance with the **aromas of roasted grains** - that are reminiscent of dried fruit.

The bitterness from the hops leaves a **balanced bitter-sweet aftertaste** that makes for a very satisfying experience, at every sip.

Ingredients

Water, **barley malt**, **wheat malt**, **oat malt**, cocoa bean skins, hops, sweet orange zest, yeast.

Features

Alcohol: 8,5%

Degree Plato: 19,0

Color (EBC): 50-55

Degree of Bitterness (IBU): 20-24

Service Temperature : 12-14 °C

Pairings

Perfect with Christmas cakes, classic panettone or chocolate cakes or cookies, scented with cinnamon or orange.

Sizes

0,75L

1,5L

24L

