



XYAUYÙ 2018

Xyauyù 2018 is clear, it has an intense brown color, with no head and no carbonation.

Its scents present warm and alcoholic notes with full, enveloping aromas of caramel, dried fig preserved in alcohol and an intriguing touch of umami.

The taste is surprisingly fresh. Hints of soft nougat with almonds, fruit preserved in alcohol and, finally, a marked woody note with a slightly bitter finish.

Ingredients

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

Features

Alcohol: 14%

Degree Plato: 36

Color (EBC): 38-42

Degree of Bitterness (IBU): 13-15

Service Temperature : 12-14 °C

Pairings

Chocolate, from the dark chocolate bar to the warm-hearted cupcake, or creamy spoon desserts, almonds, dry pastries.

Sizes

0,50L

