



XYAUYÙ 2019

Xyauyù 2019 has a clear color, reminiscent of a classic “monk’s tunic”, and has no head and no carbonation.

Its scents present warm and alcoholic notes with full, enveloping aromas of caramel, dried fig, fruit preserved in alcohol and elegant touches of almond.

The taste has notes of soft nougat with almonds, fruit preserved in alcohol and a slightly bitter and woody finish.

Ingredients

Water, **barley malt**, sugar, hops, 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 dark chocolate bars to chocolate lava cakes, or soft chocolate puddings, almond nougat and dry pastries.

Sizes

0,50L

