



## XYAUYÙ BARREL 2017

The 2017 vintage is slightly darker and reminds of a classic “monk’s tunic”. The color is clear and it has no head. The nose is immediately filled with the warmth of fruit preserved in alcohol, accompanied by woody notes, walnut liqueur, ripe fruit and dates. The most distinctive taste is the unmistakable aroma of great aged rums, harmoniously blended with the typically malty notes of this barley wine and the same hints of fruit in alcohol

### Ingredients

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

### Features

**Alcohol:** 13,8%

**Degree Plato:** 36

**Color (EBC):** 38-42

**Degree of Bitterness (IBU):** 13-15

**Service Temperature :** 12-14 °C

### Pairings

Dark chocolate (80% min.), dry pastries, smooth cigars (such as a Criollo from Honduras or a Cuban petit coronas).

**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 Xyauyù Barrel 2015** with: Pecorino in fossa (Marche), Toma di Gressoney (Valle D’Aosta).

### Sizes

0,50L

