



XYAUYÙ BARREL 2018

Xyauyù Barrel 2018 has a clear color, reminiscent of a classic “monk’s tunic”, and has no head and no carbonation.

The nose is immediately filled with the warmth of fruit preserved in alcohol, accompanied by gentle woody notes and a lavish aroma of muscovado sugar.

In the mouth, rum notes and the enveloping aroma of molasses emerge and evolve into balanced hints of dried fruit preserved in alcohol, with an unexpected touch of freshness at the end.

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

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

Baladin is partner of the I Formaggi d’Italia guide (Cheese of Italy) published by Le Guide de l’Espresso. For each of the 91 reviewed cheese, you will find a recommended pairing with our beers.

We recommend Xyauyù Barrel with: Pecorino in fossa (Marche), Toma di Gressoney (Valle D’Aosta)





Sizes

0,50L

