





XYAUYÙ BARREL 2014

Xyauyù Barrel has a deep ruby, clear color and has no head. Its scents are reminiscent of vanilla and caramel, and are accompanied by smooth notes of wood, raisins and almonds.

While sipping it, the tastes of caramel, vanilla and fruit in syrup emerge. They blend harmoniously with the typical warmth of this barley wine with surprising notes of the best rums, in whose disused barrels Xyayù Barrel is aged.



Ingrédients

Eau, **Malt d'orge**, houblon, sucre, levure.

Caractéristiques

Grade alcoolique: 14%

Plato grade: 36

Couleur (EBC): 38-42

Niveau d'amertume (IBU): 13-15

Température de dégustation: 12-14 °C

Appariements

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 2014** with: Pecorino in fossa (Marche), Toma di Gressoney (Valle D'Aosta).

Formats

0,50L