

# SCOTCH ALE

**Style:** Ale

**Fermentation:** top fermentation with natural fermentation in the bottle

**Color:** deep brown

**Characteristics:** dark and enveloping shades, creamy foam. Prolonged taste and balanced roasting. Fragrances of coffee and toasted malt with vague hints of red fruits.

**EBC:** 81

**EBU:** 22

**Alcohol gradation and temperatur:**

Alc. 8% Vol.

8° C

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**Recommended pairings:**

Perfect beer for game, red meat, braised meats and stews. Its intense and toasted taste means that it also fits perfectly with chocolate-based desserts and dried fruit.

**Label:**

The landscape portrays the malt houses where the barley grains are transformed into malt, through germination and subsequent drying.

