



## LEON

With its classic brown color, reminiscent of a monk's tunic, Leön has a nice thick and persistent, hazelnut-colored head. At first smell, the fruity scent of fruit cooked in a wood oven fills the nose. Then, coffee aromas blend with woody nuances, which turn into fuller notes of chocolate as the beer becomes warmer.

The heat of its 8,5% alcohol content immediately hits the palate, with a touch of sour cherries in brandy. This is quickly replaced by the taste of roasted cereals, which gently fill the mouth with notes of chocolate, cocoa beans and coffee. A rather sweet beer with a strong body, complex but very enjoyable.



## Ingredients

Water, **barley malt**, **oat malt**, **wheat malt**, hops, sugar, yeast.

## Features

**Alcohol:** 8,5%

**Degree Plato:** 19

**Color (EBC):** 50-55

**Degree of Bitterness (IBU):** 20-24

**Service Temperature:** 10-12 °C

## Pairings

Flavorsome meat dishes, such as stews, structured dishes, thick soups with pulses and vegetables, blue cheese, chocolate desserts or dry cakes.

**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 Leön** with: Gorgonzola (Piemonte), Ossolano (Piemonte), Bra (Piemonte).

## Sizes

0,33L

0,75L

1,5L

24L