



NÖEL CACAO & MANDARIN

Dark beer with a classic brown color, it has a thick, cream-colored head.

Scents of chocolate and mandarin blend with light hints of roasted malt and dried fruit.

When sipped, it immediately releases **pleasant and warm notes of chocolate and mandarin zest** - which create a nice balance with the **aromas of roasted grains - that are reminiscent of dried fruit**. The bitterness from the hops leaves a **balanced bitter-sweet aftertaste that makes for a very satisfying experience, at every sip**.



Ingredients

Water, **barley malt, wheat malt, oat malt**, cocoa bean skins, hops, mandarin zest, yeast.

Features

Alcohol: 8,5%

Degree Plato: 19,0

Color (EBC): 50-55

Degree of Bitterness (IBU): 20-24

Service Temperature: 12-14 °C

Pairings

Perfect with Christmas cakes, classic panettone or chocolate cakes or cookies, scented with cinnamon or mandarin.

Sizes

0,75L

0,33L

1,5L