



XYAUYÙ FUMÈ 2019

Xyauyù Fumè 2019 appears crystal clear, with a deep monk's robe brown color, and no foam or carbonation.

On the nose, intense peaty aromas emerge, accompanied by alcoholic and malty notes.

On the palate, the first sip is sweet, almost honey-like. Soon after, delicate smoky notes appear, imparted by the barrels in which the beer is aged. The finish reveals a fresh alcoholic hint of licorice, accompanied by a pleasant acidic touch that tingles the tongue and extends the flavour persistence on the palate.

Ingredients

Water, **barley malt**, sugar, hops, yeast

Features

Alcohol: 13,8%

Degree Plato: 36

Color (EBC): 38-42

Degree of Bitterness (IBU): 13-15

Service Temperature: 12-14 °C

Pairings

Perfect at the end of a meal, or to sip with dark chocolate or smooth cigars.

Sizes

0,50L

