

Menabrea Red

Low fermentation double malt red beer, Specialty.

Double malt beer with abundant and persistent foam.

It is characterized by a sweet aroma of roasted malt and brown sugar supported by a structured body.



Description

COLOR: **DARK RED**

BODY: **STRUCTURED**

BITTERNESS: **PERCEPTIBLE**

TASTE BALANCE: **SOFT TENDING TO SWEET**

Consumption temperature

IT IS RECOMMENDED TO CONSUME
AT A TEMPERATURE AROUND **6/8°C**

CONTAINS

Water, **barley** malt, corn and hops



SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

Barley malt

CHEMICAL AND FISICAL CHARACTERISTICS

Extract (°P)	17,0
Alcohol (% Vol)	7,5
Energy value (Kcal/100 g)	60
Carbon dioxide keg (g/l)	5,0
Carbon dioxide bottle (g/l)	5,3

PACKAGING

FORMATS		PACKAGE	EAN CODE	WEIGHT (kg)	EPAL PALLET (mm)	PACK. PALLET	PALLET TOT WEIGHT: (kg)
Bottle 33cl (disposable glass)		Box 24x33 cl	8009076000640 (bottle) 8009076000183 (box)	13,7	1200x800	63 (9x7)	887,1
Drum 15l		Drum	/	22,5	1200x800	33 (11x3)	767

TRANSPORT AND STORAGE:

Avoid exposure to heat sources, do not expose directly to the sun and temperature below 5°C. Product to be consumed preferably within **15 MONTHS (bottles)**, **8 MONTHS (steel drums)** from the date of production.