

Menabrea Weiss

Unfiltered top-fermented Weiss beer.

Menabrea Weiss beer with a typically peaty appearance due to the presence of yeast in suspension and which can create deposit. With an extremely balanced, delicate and fruity flavor, it is characterized by an abundant and persistent foam.



Description

COLOR: **STRAW YELLOW**
BODY: **STRUCTURED**
BITTERNESS: **MODERATE,**
THE TASTE OF THE HOPS
IS LITTLE ACCENTUATED
TASTE BALANCE: **HARMONIOUS**
AND FRESH

Consumption temperature

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

CONTAINS

Water, **barley** malt, **wheat** malt, hops and yeast

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

Barley malt, **wheat** malt

CHEMICAL AND FISICAL CHARACTERISTICS

Extract (°P)	12,0
Alcohol (% Vol)	5,2
Energy value (Kcal/100 g)	45
Carbon dioxide keg (g/l)	5,5
Carbon dioxide bottle (g/l)	5,5

PACKAGING

FORMATS		PACKAGE	EAN CODE	WEIGHT (kg)	EPAL PALLET (mm)	PACK. PALLET	PALLET TOT WEIGHT: (kg)
Bottle 33cl (disposable glass)		Box 24x33 cl	8009076000848 (bottle) 8009076000855 (box)	13,8	1200x800	63 (9x7)	881
Drum 15l		Drum	/	22,5	1200x800	33 (11x3)	767

Note: Shake the keg before connecting to the tapping system to homogenize the suspended yeast.

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.