

Lindemans Oude Kriek Cuvée René

Seattle, Monday, November 23, 2015: An authentic old-style lambic fermented with cherries is soon to be available in the US: **Lindemans Oude Kriek Cuvée René**.

The traditional beers brewed in Belgium's Senne River Valley, a region about 15 by 75 miles southwest of Brussels, are **lambic ales**, fermented only by wild, natural, airborne yeast. The resulting dramatic, sour, and unique flavors have earned lambic a place in beer and gastronomic circles worldwide. Lambics hold the European Union's "Traditional Specialty Guaranteed" designation and are brewed nowhere else.

Lindemans Brewery, established in 1822, lies in the heart of the lambic region. The sixth generation of the Lindemans family currently brews lambics that range from ultra-sour **Lindemans Cuvée René Oude Gueuze** to the best-selling lambic in the US, **Lindemans Framboise Raspberry Lambic**.

Process: Whole cherries (including pits) are added to a batch of young lambic in a *foudre*, an oak vessel of over 2,000 gallons. The natural sugars in the cherries set off a long second fermentation, and after six months the flavors have evolved and melded in magical ways. After racking and filling bottles, Lindemans Oude Kriek gains natural, soft carbonation as the yeast produces CO₂ in the corked bottle - traditional bottle-conditioning - and can age in a cool cellar for many years.

Tasting notes: Oude Kriek Cuvée René shows a hazy ruby red robe with a delicate pinkish head. Beyond the rich bouquet of fresh whole cherries lies *brettanomyces*-defined earthy, wild aromas. A quintessentially sour beer, Oude Kriek Cuvée René delivers more, wave after wave. As the first sip opens up on the drinker's palate, the acidic, brisk sweetness of the cherries unfolds into a medley of flavors and textures: tart sourness from lambic fermentation; notes of lemon peel and sherry from the cherry skins; a finish of cherry blossoms in the orchard. The body is medium-full, leading to a satisfying, hearty mouthfeel.



Food pairings: Rack of venison with sour cherry-port sauce, or Thai red curry with roasted duck - the sour flavors complement bold, rich meats well. Mild blue cheese: Stilton or Bleu des Causses, or cottage cheese and herbs on toast. Enjoy with desserts such as crêpes with vanilla ice cream; tart red cherry granita; and Brussels or Liège-style waffles.

ABV: 7.0% - OG: 1.058 - IBU: 18



97 Points, Ratebeer.com, October 2015

94 Points, World Beer Championships, 2015

**96 Points, "Top Rated Fruit Beer"
Wine Enthusiast Magazine, 2015**

**"World's Best Sour Beer,"
World Beer Awards, 2013**



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