

## GREEN'S ENDEAVOUR GREEN'S GLUTEN FREE BEERS

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In recent years, an ever-growing number of beers have been crafted for individuals with an intolerance to gluten, which is found in barley. This English import is made with rice, millet, buckwheat and sorghum. It's a dark beer, has a great aroma and is a smart choice for those seeking a "malternative."

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### ON THE FRONT:

Burnt sugary sweetness with notes of apricot and plum start this beer off. The fruits give way to spice and an eventual drying sensation.

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### ON THE SIDES:

The beer gets complex here, as burnt sugary sweetness unites with the fruit flavors. There are hints of cocoa, vanilla and spice on the sides. The yeast's presence is most obvious on the sides of the tongue, with peppery notes that emerge as the beer warms a bit.

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### ON THE BACK:

There is a mild alcohol flavor on this part of the tongue, which is to be expected in a beer with a 6% ABV. In addition, there's a tangy quality similar to some artificial sweeteners, but this is very minor and only present as the beer warms. As with the sides, a bit of burnt sugar and cocoa is found, but overall, the beer leaves the back of the mouth with a clean aftertaste.

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### OVERALL:

Even the most astute beer enthusiast might not be able to detect that this is a gluten-free beer in a blind tasting.

