



# Introducing: Lindemans Faro Lambic

**Lindemans Brewery and Merchant du Vin are very pleased to announce the national introduction of Lindemans Faro, an authentic lambic from the Senne River Valley. Look for Faro after June 1, 2010.**

Faro is a Flemish classic, served throughout pubs in Brussels but uncommon outside Belgium. Historically, sugar or sugar syrup was sometimes added to young, unblended lambic by a bartender - it helped balance the lambic's tart acidity - and soon Belgian brewers began to add candi sugar to lambic at the brewery to make bottled faro.

Lindemans Faro is fermented by the numerous strains of wild airborne yeast that are found in the lambic region - an area only 15 by 75 miles, southwest of Brussels, where all lambics are produced. Faro shows a fruit and caramel aroma, balanced by the subtle complexity and refreshing acidity of the many yeast strains in lambic. The flavor starts sweet, with suggestions of brown sugar or orange marmalade, and finishes with some crispness and a green-apple tartness; the color is deep amber. OG: 1.058; IBU 12; ABV: 4.0%.

A wonderful aperitif, also try Faro with Belgian waffles, tempura, grilled goat cheese and pears, or the classic pairing: Belgian chocolate.

*Lindemans Brewery is family-owned and operated, and every drop of beer they make is fermented only by the wild yeasts of the classic lambic region.*

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Merchant du Vin also imports Samuel Smith from England; Traquair House from Scotland; Ayinger and Pinkus organic beers from Germany; Zatec from the Czech Republic; Green's gluten-free ales and the Trappist breweries of Orval, Westmalle and Rochefort from Belgium.

**Merchant du Vin, Specialty Beer Importers Since 1978**  
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