

Samuel Smith's

*The
Selection Box*

*A hand-picked
collection of benchmark
English beers.*



Samuel Smith's Old Brewery at Tadcaster was established in 1758. It is Yorkshire's oldest brewery - and one of the few remaining independent breweries left in England. The hard crystalline brewing water is still drawn from the original well sunk over 250 years ago, and the yeast strain has remained unchanged for over 100 years. All Samuel Smith ales are fermented in open-topped vessels made of slate known as "Yorkshire Squares."

A hand-picked collection of benchmark English beers.

Available on a limited basis, the Samuel Smith's Selection Box contains three classic ales, each an international benchmark for the style: Oatmeal Stout, Nut Brown Ale, and Old Brewery Pale Ale (all in 18.7 oz. "Victorian Pint" bottles). It also contains an authentic Samuel Smith logo Imperial Pint glass, two "Rose of Yorkshire" coasters, and a Merchant du Vin Classic Brewing Styles brochure.

NUT BROWN ALE

OLD BREWERY PALE ALE

19th century. Beers brewed at the Old Brewery have a round, nutty flavor because of the Yorkshire square system of fermentation.

Beers were dark before the Industrial Revolution. With the introduction of inexpensive clear drinking vessels, translucent beers became fashionable. When this sparkling amber beer was produced, it was declared pale to differentiate it from porter.

18.7 oz Oatmeal Stout

18.7 oz Nut Brown Ale

18.7 oz Old Brewery Pale

Selection Box UPC

(Packed: four Selection Boxes per case.)