

# Samuel Smith's Stingo

Aged in Oak Barrels  
Bottle Conditioned  
A Yorkshire Specialty

An exceedingly deep  
flavor experience



# SAM<sup>!</sup> SMITH YORKSHIRE STINGO

*Samuel Smith's Old Brewery  
Tadcaster, Yorkshire, England  
Est. 1758*



Stingo is a traditional style of strong ale that originated in the north of England, and Samuel Smith's Stingo melds this fine brewing tradition with the signature elegance of the brewery. Brewed from an array of British specialty malts and multiple hop varieties, it's then aged in oak barrels that previously held cask-conditioned ale. Some barrels at Samuel Smith's are over a century old: the coopers just replace broken staves and put them back in service.

Bottle conditioning - that is, packaging the beer with live yeast - produces soft conditioning, a fruity aroma and finish, and allows Stingo to age and develop in the bottle for many months.

### **Tasting notes:**

Samuel Smith's Stingo shows rich, superb flavors of toffee, raisin, dried fruit, and caramel; waves of flavor ascend and ebb leaving soft oak notes and satisfying fruitiness from bottle-conditioning. A rare and amazing first-class beverage.

### **Serving Suggestions:**

Stingo is beautiful served alone as a digestif, but it tastes great with beef, wild game, or demanding, deeply flavored foods like pickled fish or strong aromatic cheeses. Try with cured meats, Kalamata or Niçoise olives, or mackerel sushi.

### **Product Size & Quantity:**

12/18.7-oz. (550 ml) bottles.

OG: 1.080 ABV: 8.0% Color: 60 EBC (30 SRM) IBU: 30-35



Samuel Smith's Stingo  
18.7 oz. (550 ml) bottle



Samuel Smith's Stingo  
case 12/18.7 oz. (550 ml) bottles

