

Brewed and bottle-conditioned at Notre Dame d'Orval Monastery, founded around 1070 AD in the pastoral Belgian countryside. Three different malts, two types of hops, Belgian candi sugar, complex fermentation with multiple yeasts, dry-hopping and bottle conditioning all contribute to great character and complexity. This vintage-dated and unique beer can be cellared for up to five years.



YOUNG ORVAL

Sunset-orange color; a fruity & slightly acidic bouquet. The appetizing, dry complexity of young Orval results from multiple yeast strains, including Brettanomyces, but is supported by dry-hopping with whole-flower hops - not too common in Belgium - and by a high carbonation level. Terrific option if you're a fan of hops!

OUDE ORVAL

Lighter body, slightly higher alcohol, hops are more mellow and the wonderfully deep, sour, sharp flavors and aromas from Brett increase. Cellared Orval is one of the most amazing flavor experiences that a beer lover can discover.

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