

**Lindemans Brewery
Vlezenbeek, Belgium
Est. 1811**



***Lindemans Faro
Lambic***

***A classic Belgian ale rarely
seen outside Belgium -
now available in the US***



FARO



LINDEMANS

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. Some Belgian brewers began to bottle faro with a traditional local brewing ingredient, candi sugar. Lindemans Faro is made from barley malt, wheat, hops, and Belgian dark candi sugar; it is fermented by the numerous strains of wild airborne yeast that are found in the lambic region.

Tasting notes: Aroma of fruit and marmalade, balanced by the subtle complexity 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. Color is deep amber.

Serving Suggestions: A wonderful aperitif; or serve with Belgian waffles at brunch. Great dinner pairings include fish & shrimp tempura or oven-baked pork shanks. Try with grilled goat's cheese & pears, or caramel and vanilla desserts. A classic pairing is dark Belgian chocolate.

Product Size & Quantity:
12/12-oz. (355 ml) bottles.

OG: 1.058 ABV: 4.5% Color: 25 EBC (13 SRM)

