

Samuel Smith's

The Samuel Smith's Gift Box is a hand-picked collection of three classic English beers in 18.7 oz. Victorian pint bottles, an authentic tulip glass, and two coasters.



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



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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. Samuel Smith ales are fermented in open-topped vessels made of slate known as "Yorkshire Squares."

The Samuel Smith Gift Box:

A hand-picked collection of benchmark English beers.

Available on a limited basis, the Samuel Smith's Gift Box contains three classic ales, each a brewing masterpiece and an international benchmark for the style: India Ale, Oatmeal Stout, and Organic Chocolate Stout (all in 18.7 oz. "Victorian Pint" bottles). It also contains an authentic Imperial Pint tulip glass with a metallic gold Samuel Smith logo, two "Rose of Yorkshire" coasters, and an information-packed Merchant du Vin Classic Brewing Styles brochure - all packed in a full-colour illustrated box.

INDIA ALE

Refined but firm maltiness with an emphasis on classic English hop aroma and flavour: British IPAs show enhanced but still elegant and refined bitterness.

In the 18th & 19th centuries, there was considerable trade in British beer to India. Highly hopped pale beers brewed to withstand the three-to-four month voyage by sailing ship were well-received and became known as "India Pale Ales." The style has now evolved into a modern classic. ABV 5.0%; OG: 1.052; IBU: 46.

OATMEAL STOUT

A small addition of oats yields great flavour. Almost opaque, with an unusually silky texture and a complex, medium-dry velvet palate. Bittersweet finish.

Originally marketed as a drink for nursing mothers, oatmeal stout was described as "nutritional" on early labels. Popular in the late 1800s, the style then faded in popularity - the last commercial oatmeal stout was brewed before the 1920s. Samuel Smith reintroduced this style to the world in 1980. ABV 5.0%; OG: 1.050; IBU: 32.

ORGANIC CHOCOLATE STOUT

Deep, rich, malty, aromatic & satisfying. Organic Chocolate Stout perfectly marries enticing chocolate to roasty but smooth stout. USDA & UK Soil Assn. Certified Organic.

Roasted barley creates the characteristic smoky flavour and dark colour in stout ales, and the brewers at Sam Smith's have found a magnificent counterpoint by adding organic chocolate. Since its 2012 introduction, Organic Chocolate Stout has skyrocketed in accolades and recognition, becoming a leading Samuel Smith variety in sales volume. ABV 5.0%; OG: 1.059; IBU: 28.



Gift Box UPC



Case of four Gift Boxes UPC

