



THE WILD BEER CO

Redwood | 5.8%

Annually we forage in the local area, raiding the hedgerows and countryside for late summer berries and fruits - these turn out blackberries, cranberries, sloes, quince, plums, rosehips and others. We stuff these into red wine barrels filled with sour red ale and let it mature for 1 year before releasing in the early Autumn.



Ingredients

Barley
Golden Promise, Crystal, Caragold,
Carared, Chocolate, Wheat
Hops
Fuggles, Saaz
Yeast
English Ale, Brettanomyces

Experience

Apearance
Ruby Red
Aroma
Tart berries
Flavour
Sumer berry compote
Finish
Mouthwatering acidity

Stats

ABV	5.8
IBU	10
SRM	24
Plato	15

Packaging

Bottle	330ml
Keg	30L
Volumes of co2	2.4

Unique Aspect

The interplay of wood character and fruit means that this beer is tart and dry rather than sweet and syrupy. Belgian beers which use this style of fruit refermentation are appauled at the length of time in barrel. The typical Kriek (or any other fruited lambic) will be in contact with the beer for a maximum of 3 months. However the depth of character from the extended ageing develops a more 'jammy' aromatic note which we are a big fan of..

Food Pairings

Throw away any sort of cranberry, blueberry, raspberry coulis that you would put on any dish, serve Redwood instead. Alternatively use the Redwood in any sauce you are creating with fruit. The acidity has excellent cutting power while the tannis obtained from the barrels mean it can stand up to bold flavours. Duck is a firm favourite to pair with however so is blue cheese and chocolate torte - so it's fairly virsitile!

Allergens: malted barley, wheat

DRINK WILDLY DIFFERENT