

Gales & Company, Ltd

Hordean, Hampshire, United Kingdom

Brewery Description:

Richard Gale (born in 1802) acquired, in 1847, the Ship & Bell Inn, already renowned for its beer. By 1853, Richard's son George Alexander was running the premises for him. Like most commercial inns of that time, the Ship & Bell had its own brewery and within a short time, George Alexander decided that the potential for expansion was considerable. A fire destroyed the first brewery, however, a new one was built mainly using the remains of the old one. Much of the new plant, including the brewing tower, forms the premises that visitors can still see today. George Alexander Gale continued to expand the brewery business until in 1888 he registered as a limited company.



Prize Old Ale

■ Beer Collection
■ Vintage Collection

Unfiltered, Unpasteurized, Bottle Conditioned

Each bottle of Prize Old Ale is cork-finished, sealed, and numbered. Prize Old Ale is unfiltered and unpasteurized. The slow work of the yeast in the bottle may increase the alcohol content to 12% or even more. After several years of aging Prize Old Ale gains a more complex palate with Calvados like character. It is said that Prize Old Ale is at its best after 20 years of maturing.



"The corked and -bottle-conditioned Prize Old Ale has such a dry fruitiness, and alcoholic warmth, as to be reminiscent of a Calvados."

- Michael Jackson

[World Classic Pocket Guide to Beer p.107]

"Here is a beer that proclaims quality and antiquity. It comes in hand-corked, sealed and numbered bottles with a handsome label showing the brewery in Victorian times. It is brewed and fermented in old wooden vessels including some 'rounds' - rare iron-hooped fermenters."

- Roger Protz

[The Classic Bottled Beers of the World p. 117]

Product Details

Style:	Old Ale
Alc./Vol.:	9%
Malts	80% Maris Otter Pale, 10% Black, 10% Brewers' Sugar
Hops	Fuggles, Goldings, Challenger
Org Gravity	1094
Plato	23.5
EBC	90
IBU	53

Tasting Notes

(Courtesy of Garrett Oliver; Beer Author)

Appearance:	Almost still, and it pours dark brown with a thin collar of foam.
Aroma:	Aroma is dark and complex-Madeira, sherry, malt, rum, kola nut, plum pudding, leather, wool, and wildflowers.
Flavor:	Palate is round, soft, and dry at first, full of fruity, juicy acidity. Austere, hard hops step in to balance out the malt, keeping it dry and racy through the center.
Finish:	Short and sherry-like with a slightly acidic, woody aftertaste. Genuine classic, brewed just as it would have been 200 years ago.

Suggested Food Pairings:

- Short Ribs
- Beef Cheeks
- Hanger Steak
- Venison
- Cheese (Manchego, Farmhouse Cheddar)

Available Formats:

- 24 * 9.3 oz bottles

Conquest Ale Masterbrew

■ Beer Collection
■ Vintage Collection

Conquest Master Brew was created by George Gale & Company exclusively for B. United International's Master's Collection.



It is bottle conditioned, traditionally brewed with Pale Ale Maris Otter & Lager malts. Goldings, Fuggles & Challenger hops are employed. The fermentation, induced by top-fermenting *Saccharomyces Cerevistae* yeast lasts for ten days. After fermentation Conquest Ale Masterbrew matures in Gales's Victorian brewery for six months prior to hand bottling. To serve remove the cork and pour carefully to retain the yeast in the shoulder of this unique bottle or store it in a cool dark place (as fine wine) to enjoy it for many years down the road.

Product Details

Style:	Old Ale
Alc./Vol.:	10% Build Up
Malts	Pale Ale Maris Otter, Lager
Hops	Goldings, Fuggles, Challenger
Yeast	<i>Saccharomyces Cerevistae</i> (top-fermenting)
Fermentation	10 days
Maturation	6 months
Org Gravity	1080
EBC	22
IBU	27

Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Gales & Company Ltd. [Continued]

Hordean, Hampshire, United Kingdom

Tasting Notes

Appearance:	Light copper color.
Aroma:	Caramel malt, fruit and alcohol presence in the aroma.
Flavor:	Full of rich flavors, reminiscent of grapefruit and pineapple. It is a deceptive beer that drinks easily for its strength.
Finish:	Slightly caramel aftertaste.






Suggested Food Pairings:

- Buttery Cheese (Gouda, Brie)

Available Formats:

- 24 * 9.3 oz bottles

Legend

 Beer Collection	 Cider & Perry
 Keg Collection	 Sake & Yuzu Wine
 Real Ale Collection	 Mead
 Vintage Collection	 Spirits