B. United International, Portfolio of World Classic Ales & Lagers / Vintage Collection / Award Winning British Ales / Japanese Sakes / French Ciders / Meads

Hambleton Ales

Melmerby Green Road, Melmerby, HG4 5NB, United Kingdom

Brewery Description:

Toleration

Beer Collection

Gluten Free

Hambleton Ales was founded in 1991 by Nick Stafford and his family. He started out in an old Victorian Barn on the banks of the River Swale. In 1996 production outgrew the original premises and was moved to bigger facilities on the other side of the hamlet. The name of the brewery and some ales were inspired by the nearby Hambleton Hills where a white horse is carved into the hill.

	Trating Notos	
Tasting Notes		
Appearance	Dark brown color with tan head.	
Aroma	Nice malt aroma with slight sweetness.	
Flavor	Nice, subtle sweetness with rich maltiness.	
Finish	Dry finish with a ramp of roastiness.	

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- Barbecue Cuisine

- Latin American Cuisine

Suggested Food Pairings:

- Smoked Meat
- Shellfish
- Chocolate Dessert

Available Formats:

- 12 * 16.9 oz bottles
- Firkins (10.8 gallons)

Hambleton Ales, an awardwinning independent brewery based in the hills of North Yorkshire, has specially developed a gluten, barley, rye and wheat free beer for those who have gluten intolerance (coeliac condition). Gluten is a substance found in wheat. barley, and rye which can cause damage to the process of absorbing nutrients and vitamins in the body. The

brewing process uses a unique blend of sugars Hambleton has conjured up an exciting wort in the copper where minerals and sugars interact, creating an environment in which its yeast strain thrives. No malts are used. Hambleton Ales' GFA delivers the full flavour and satisfaction expected from a British ale in a gluten and malt free formulation.

1	Product Deta	ails	
Style	Gluten Fre	e Ale	
Alc./Vol.	4.2%		
Hops	Cascade, lenger	Liberty,	Chal-

Tasting Notes	
Appearance	Dark amber with very little head.
Aroma	Caramel malts with oats.
Flavor	A tawny ale with aromas of Cascade, Liberty and Chal- lenger hops. Specially pre- pared dark sugars provide a full bodied initial sweetness giving way to pronounced fruit and hop character.

Finish A strong citrus finish.

Suggested Food Pairings:

- Indian Cuisine
- Mediterranean Cuisine
- Peppery Cheese (Monterrey, Pepper Jack)
- Fish or Shellfish

Beer Collection

Available Formats:

- 12 * 16.9 oz bottles

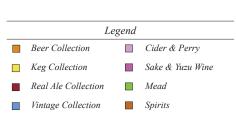


tra Stout Porter. Unlike many Stouts, nightmare is not overly harsh or bitter. A smooth, massively flavored creamy drink, best served on the warm side allowing full appreciation of the roasted barley used liberally in this four malt brew.

"Fully deserving its acclaim, this impressively flavored beer satisfies all parts of the palate. Strong roast malts dominate, but hoppiness rears out of this complex blend".

- The Good Beer Guide 1999

Product Details	
Style	Porter
Alc./Vol.	4.2%
Org Gravity	1051
IBU	30
EBC	60



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