



**SESMA.**  
*Brewing Co.*

**Navarra  
Basque Country  
Spain**



Alberto Garcia founded Sesma Brewing in 2013. At first he worked as a gypsy brewer, brewing his beers at two Spanish breweries, until late 2014 when he opened his own 10hl brewery in Sesma, Spain.

Alberto grew up in Sesma, a small town in the province of Navarra in Northern Spain, about 45 minutes from Pamplona. Food was a passion of his since he was young, and he started working in kitchens while studying at University. After graduating with a degree in biotechnology he continued working in kitchens of various restaurants around Spain: in Pamplona, Madrid and Sevilla.

In the meantime, beer also developed into another great passion of his. In his teens he collected beer caps and bottles, then began home-brewing while at university. He focused his studies in biotechnology on yeast and genetics.

After having worked in restaurants for over 2 years opening a brewery felt like his calling. It incorporated biotechnology--working with different yeasts strains, what he had learned in the kitchen--building a recipe and bringing different ingredients together to create one harmonious dish, and of course, beer!



The beers from Sesma are fermented with multiple yeast strains, few of which are actually traditional beer yeasts. Sesma Brewing works closely with his brother Dr. David Garcia's company, Lev2050. David has his Ph.D. in Microbiology and Molecular Biology and is also an expert in yeast and genetics. At Lev2050 he works closely with wineries and vineyards to isolate and study different yeast strains from wines and grapes and study their biological nature and organoleptic qualities. In short, Lev2050 is Sesma's source for yeasts. And Alberto will decide, with the help of his brother, what yeasts to use in each of his recipe depending on what flavors, aromas, acidity, attenuation, etc. he is looking to achieve in the final beer. Using different yeast in each beer requires extra attention during the fermentation process, to make sure the yeast is healthy and operating throughout.

Alberto is not interested in big hoppy beers, that are currently in vogue in the Spanish craft beer scene. Instead he aims to achieve subtle flavors, nuance, and harmony in his beers.

Sesma Brewing may be making some of the most unique beers to come out of Spain now.



**B. United International, Inc.**

P. O. Box 661, Redding CT 06896 - phone 203.938.0713 - fax 203.938.1124 - [www.bunitedint.com](http://www.bunitedint.com)





### Prunus Persica

Sour Ale brewed with peaches from nearby Sartaguda - famous in Spain for their peaches.

The fruit comes directly from the farmer, is crushed and added during the boil. Fermentation is conducted with a special non-saccharomyces yeast. Medium-high carbonation. A refreshing beer with deep peach flavors and soft subtle sourness.

6.2% alc./vol.

#### **Formats:**

20 liter & 30 liter kegs  
from

B. United International Inc.'s  
temperature controlled tank container



### Sin Nombre Sour Ale

Sour ale brewed with cinnamon, coriander organic dry orange peel and candy sugar.

It features toasted and chocolate malts to provide the beer a richer and deeper flavor accompanied by a light acidity and residual sweetness.

Fermented with a special non-saccharomyces yeast.

Low-medium carbonation.

5.5% alc./vol.

#### **Formats:**

20 liter & 30 liter kegs  
from

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