

Abbey Christmas

1035

Belgian abbey beer

Made with the best ingredients, reserved to be enjoyed during winter

QUADRUPEL BEER

Barley

Quadruple malt

Double fermentation

Non filtered

33 cl

THE STAR OF YOUR HOLIDAY PARTIES

Since the end of the XIX century, Cistercian brew masters have made a special beer to drink in winter. It's long ripening process, almost double the normal rate, provides us a beer with more body and density, and an intense grainy flavour. A historical tradition, ideal to combat the cold and accompany copious Christmas meals.



Medium | High | **Very high**

IBUs: 24

Body: ●●●

Malt: ●●●

Hop: ●●○

Alcohol: ●●●

Alc.: 9 % vol.

Serving: 6 - 8 °C

Pairing: pork ribs with Abadía Navidad beer and beef broth

Dark brown in colour with fine bubbles. Crown of quite thick, abundant foam. Intense aromas of dried cherry, figs and chocolate over a background of coffee and Port wine. Reminiscent of spices and very toasted malt. On the palate, it is complex, full-bodied and a long, slightly fruity aftertaste.

Similar beers from our winery:

Abbey Blond and Abbey Brown.

