



BEFORE THE TASTING



THIS BLIND BEER BOX CONTAINS :

4 BEERS (33CL) - 4 DEGUSTATION CARDS - 4 RESPONSES PAPERS - SOLUTIONS IN A SEALED ENVELOPPE

HOW TO PLAY THE GAME?

In front of you, 4 unlabeled beers, just dressed with the labels A,B,C & D. On the side, 4 degustation cards, named and numbered.

Your goal; match the right card with the right beer, helping you with the appearance, the smell and the taste ! No panic, you will of course find the correct matches in the envelope.

If you are not a gamester, you can still check the answers upfront and read the cards while drinking, just to enjoy a good beer with the description. We will not be mad at you ;)



STORING

Store the beers preciously away from light in a dry and cool place (the fridge is the best option). Drink them before the date indicated on the label printed on the box as the taste and color of the beer could be altered.

ENGLISH ?

Follow the QR code to have the tasting notes in English.



“AGES OF BARREL”

Beers called ‘Barrel Aged’ are beers which, after their classic brewing process, are placed in wooden barrels having previously contained another beverage, and will rest there for a period determined by the brewer. The goal is to enrich the beer with the aromas and subtleties contained in the wood. The choice of the cask and its former contents will strongly influence the future taste of the beer. The most used in the brewing world are barrels that have contained whisky, bourbon or wine. Some people are also fond of port or cherry barrels.

In this Blind Beer Box, we have selected 4 beers that have aged in barrels that contained 4 different spirits! Will you be able to perceive the subtleties that these different casks bring to the beers?



AGES OF BARRELS

BARREL AGED PARVIS

TYPE Barrel Aged
BITTERNESS (IBU) 28

 ALC. 7,5%

 EMPTIES?



HOP(S): Groene Bel & Mandarina Bavaria

GRAIN(S): Barley

INGREDIENTS: Water, barley malt and chicory root.

RESUME

We take the Parvis, a blond beer made from 100% barley with a touch of chicory root, and leave it to mature for four months in oak barrels that used to be full of pineau de Charentes.



BARREL

Made in the Cognac region, the former barrel that contained white pineau, made from French oak, was used to age the Parvis beer for 4 months.

SMELL

Woody, nutty, buttery and caramel aromas. There is also a smell of acetic acid, typical of lambics.

TASTE

Clean acidity, complex palate with woody notes. Slight astringency, beautiful texture in the mouth and very fine bubbles.

**BIÈRES DE
QUARTIERS**

BIÈRES DE QUARTIER

Beer is good. Neighborhood life is great.

And when they come together, it's even better!

Bières de Quartier were created on the basis of two challenges: to make you aware of the richness of your local environment and to quench your thirst.

So put on your sneakers, send a few whatsapps and let's meet in the neighborhood to share some good bubbles!

Est. 2017

Brussels
- Belgium -



AGES OF BARRELS

NOBLESSE VSOP

TYPE Belgian Pale Ale

ALC. 5,5%

BITTERNESS(IBU)32

EMPTIES?



HOP(S): Magnum, Perle & Saaz

GRAIN(S): Pils, pale ale, wheat malt & munich

INGREDIENTS: Water, barley, wheat, hops and yeast.

RESUME

This beer of only 5.5% vol. has matured for 8 months in 'Villiers' gin barrels and 8 months in the bottle. Refreshing and smooth, this beer has a very refined light bitterness of juniper and hops.



BARREL

This beer spent 8 months in juniper barrels of a brandy made from juniper berries, from the Filliers distillery.

SMELL

Citrus fruits and alcohol, reminiscent of juniper berries come first. Then of followed by a spicy touch of white pepper.

TASTE

Slightly bitter, very refined juniper and hop flavours. Complex low alcohol beer, woody (oak) and vanilla notes as well as a sweet/spicy side. Light bitterness followed by a sweet finish.



*De Dochter
van de Korenaar*

BREWERY

DOCHTER VAN
DE KORENAAR

"With one goal in mind, simply brewing the best beer, we explore our possibilities and push the limits.

Off the beaten track, nothing "as it should be", but always exploring new ways. With an eye for detail, love and attention, all beers of "De Dochter van de Korenaar" are brewed in-house.

Something we are very proud of."

Est. 2008

Baarle
Hertog




- Belgium -



AGES OF BARRELS

ROSTEN UIL

BARREL AGED

TYPE Tripel Barrel Aged  **ALC.** 7,2%
BITTERNESS(IBU) 25  **EMPTIES?** 

HOP(S): Brewer's choice (4 varieties)

GRAIN(S): Barley, rye & wheat.

INGREDIENTS: Water, barley, rye, wheat, spices, hops and yeast.

RESUME

The tripel beer, ROSTEN UIL was laid down on Whiskey barrels immediately after fermentation. After several months of maturing, the result is very noticeable in the nose and certainly in the mouth.



BARREL

Wooden barrel of Sauternes Wood Whisky from the Portuguese cooperage J.Dias & Ca.

SMELL

The vanilla and wood notes are clearly present. Together they make the original Rosten Uil slightly sweeter and milder.

TASTE

A certain sweetness, which makes it full and round in the mouth. A well-balanced beer, with woody notes and a nice sparkle throughout the tasting. Aftertaste with a soft bitterness.



BREWERY

HUB BREWERS

The name Rosten Uil refers to the barn owl, who lives under the roof of our hay barn. This hay barn dates back to 1890 and exudes a rich history and brewing tradition.

A few barrels with promising contents are ripening in this picturesque hay barn.

In 1694 hops were grown on the flanks of Gaasbeek castle for the beer of the then inn-brewery near the triumphal arch on Postweg in Sint-Laureins-Berchem. It is this old tradition of beer brewing that HUB Brewers has been reviving since 2017. And you can taste it!

Est. 2017



Sint Laureins
Berchem
-Belgium-



AGES OF BARRELS

BARLEY WINE BOURBON BARREL

TYPE English Barley Wine  **ALC.** 10,5%

BITTERNESS(IBU) 60  **EMPTIES?** 

HOP(S): Goldings

GRAIN(S): Barley, oat, wheat.

INGREDIENTS: Water, barley malt, wheat, oats, hops and yeast.

RESUME

An English barleywine aged for 6 months in Old Forester bourbon casks. Powerful and elegant, it presents intense notes of bourbon, caramel and coconut.



BARREL

Bourbon, the American cousin of Whiskey, is a corn-based spirit. The barrels come from the American Old Forester distillery.

SMELL

Woody and vanilla (Bourbon) with sweet notes of notes of honey and fruity touches of apricot and coconut.

TASTE

The first sip is marked by vanilla and a bitterness masked by the liquoriness that remains on the top of the palate. Round and malty with notes of bourbon, cocoa and coconut.



ATRIUM
Brasserie Artisanale

BREWERY

ATRIUM

"Atrium" is a Latin word meaning "entrance hall".

A portal to discovery and sensory experiences!

The Atrium Brewery was born out of a passion for beer, a strong desire to attract others to a world rich in history, flavours and aromas! This is why they brew unconventional beers using only high quality products, carefully selected to lead to a unique sensory experience.

They also love talking about beer and transmitting their savoir-faire, converting more and more people to the entrancing craft beer world, their true passion!

They started a "RESERVA" programme, which includes all barrel aged beers.

Est. 2018

M a r c h e - e n -
F a m e n n e
- B e l g i u m -