



OMMEGANG HENNEPIN

BELGIAN-STYLE FARMHOUSE SAISON

OMMEGANG HENNEPIN was one of the first Belgian-style Saisons brewed in America and remains as a standard for the style. Ommegang's leading draft beer, Hennepin is a hoppy, farmhouse-style ale inspired by rustic farmstead brews imbibed on traditional Belgian farms during the long days of harvest season. It's complex, intriguing, yet highly drinkable for a 7.7% ale.

TASTING NOTES Hennepin is spicy and refreshing, and it also has a high alcohol content to keep you warm throughout the winter months. This is a moderately hoppy farmhouse-style ale with a champagne-like effervescence. Decidedly crisp, but light on the tongue, Hennepin has a bounty of great flavors: ginger, spice, orange and toasted grain.

THE SIMPLE FACTS

Brewed with pilsner and pale malts, and a touch of flaked corn. Hopped with Styrian Goldings and Hallertau Spalter Select. Spiced with sweet orange peel, coriander, ginger, and grains of paradise.

7.7% ABV

PAIR WITH

Thai and other spicy oriental dishes, crab cakes, steamed shrimp, white fish and spicy barbequed pork and chicken. Tilsit, Jarlsberg, Swiss, Havarti, Jack, Muesnter and Limburger cheeses. Or enjoy on its own as a aperitif beer.



AWARDS

Gold GABF 2004
Silver World Beer Cup 2006
Gold European Beer Star 2007



AVAILABILITY

12 OZ BOTTLES
750 ML CORK-FINISHED BOTTLES
1/6 BARRELS
1/2 BARRELS