

Duvel



EST. 1871

Founded by Jan-Leonard Moortgat in 1871, Duvel has always been a family run brewery driven by quality and innovation. In the early 1900's, this innovation led to the development of our own category of Belgian Golden Ale. Since then, Duvel has continued to innovate and strive to surpass its successes, developing the first Belgian Tulip glass in the 1960's, and continuing to improve its processes to perfect Duvel to the 100 Rating it has today.

RATED A PERFECT BEER ADVOCATE: RATEBEER SCORE:

100% **100** **98**

BY DRAFT MAGAZINE

ALSTRÖM BROS



DUVEL

STYLE Belgian Golden Ale

AVAILABILITY Year-round, Bottles

90 DAY BREWING PROCESS

Duvel takes longer to produce than just about any other beer. The 90 day process begins with the normal 7 day ale fermentation, after which it is cool conditioned for three weeks before being bottled. Once bottled, it undergoes a secondary fermentation in Duvel's temperature controlled warehouse for 2 weeks, then spends another 6 weeks in the cold cellar until the beer is ready to be delivered to the consumer. This is a longer time from start to finish than even most lager beers. We could shorten the process significantly to save time and costs, but that isn't an option because of our uncompromising commitment to quality.

TASTING NOTES

- Dry, crisp cracker-like malt flavor
- Slightly spicy hop flavor with crisp hop bitterness
- Aroma of light peppery spice, pear and other fruity esters from fermentation; flowery hop
- Light/Medium body
- High effervescence
- Dry, slightly bitter finish

BEER CHARACTERISTICS

APPEARANCE

Radiant golden hue with a champagne-style carbonation to create an exuberant head.

AROMA

Lush aromas include citrus, apple, and hops

TASTE

Extraordinarily balanced maltiness and hoppiness. Fruitiness from the yeast rounds out the beer

DRINKABILITY

Devilishly deceptive! Aromas and flavors of a fine ale, and the refreshing drinkability of a fine lager

ABV

8.5%

FOOD PAIRINGS

Sweet and salty snacks with added herbs or spices. Cured meats. Meaty shellfish. Earthy, funky cheeses such as washed rind, cream semi-firm or unpasteurized cows' milk cheese. Desserts made with stone and tropical fruits as well as creamy desserts and rich, buttery pie crusts.

Duvel 11.2oz Bottle



Duvel 4pk



Duvel 4pk Case



Duvel 24pk Loose



Duvel 750ml Bottle



Duvel 750ml Case



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