

OMMEGANG ROSETTA

KRIEK BEER

OMMEGANG ROSETTA

pays homage to time-honored Belgian methods of aging and blending fruit beers. Ommegang Brewmaster Phil Leinhart partnered with Belgian sister brewery, Liefmans—legendary brewers in the world of sour fruit beers—to create a truly unique blend for Ommegang and U.S. craft beer lovers. Pouring a mahogany-brown with a hint of red, Rosetta offers elegance, depth, complexity, and an intriguing interplay of tartness and sweetness. This is derived from Phil's perfectly balanced blend of Oud Bruin (a tart Flemish brown beer) with Cuvee Brut (a fruity and lively Kriek beer).



TASTING NOTES

Showcasing the versatility of cherries in the brewing process, Rosetta Kriek offers a dark red-to-brown hue, with a balanced flavor and tart finish. Rosetta displays a mild sourness resulting from the mixed culture fermentation balanced by notes of cherries and red berry fruits with subtle malt sweetness. 5.6% ABV

PAIR WITH

Match the tart/sweet with lighter fare such as cranberry walnut salad with blue cheese and vinaigrette; chicken liver pate or a pork terrine; soft cheeses like Brie or Camembert; chocolate mousse.

AVAILABILITY

11.2 OZ BOTTLES / 750ML BOTTLES / 1/6 BBL KEGS

