

J63

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BIRRA AGRICOLA
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J R U B R A

B I R R A G R I C O L A
D O P P E L B O C K

AN EXPLOSION OF HERBACEOUS AROMAS, MALTY NOTES AND DRIED FRUIT. IN THE MOUTH IT IS A RIOT OF AROMATIC HOPS. REFINED!

INGREDIENTS
Water, barley malt, hop, yeast.

STYLE
Doppelbock for malts, American Pale Ale for hops.

YEAST
Low fermentation.

COLOR
Orange with red highlights.

ASPECT
Slightly hazy.

FOAM
Fine, abundant and persistent.

ALCOHOL
7,5% - °P 17,5

IBU (BITTER UNIT)
36

TASTING
On the nose it is an explosion of herbaceous, resinous aromas, similar to the shoots of maritime pine. Then you feel the malty notes, such as fruit in alcohol and dried fruit. We note the almost total absence of esters: in fact, we preferred the bottom fermentation technique, to enhance the raw materials. The CO2 saturation is medium and JRubra is not very carbonated in the mouth, to leave room for a important body. In the mouth the first sensation is malty, sweet, to leave room almost immediately for a riot of aromatic, resinous hops, with a touch of clay on the finish. The latter is very long, in which the aromas of the selected hops alternate.

FOOD PAIRING
Great winter beer. It goes very well with roasts and cheeses.

SERVICE TEMPERATURE
8-10 °C

SIZE
330 ml, 750 ml, 30 L

