



Liepvārdes



Lielvārdes Dark 5,6%

The brewing process uses four different caramel malts, which adds a light sweetness to the taste, while Hallertau hops give it a mild bitterness.

The caramel taste of dark ale pairs well with a variety of fried and stewed meat dishes. For example with roasts or beef stew.

Alc. content	IBU	EBC	Recomended t°C	Main hops
5,6 %	14±3.0	85.0±10.0	8-10 °C	Magnum





Lielvārdes Light 5,4%

Lielvārdes Light is brewed using upper fermentation yeast and higher temperatures, therefore the beer acquires a deeper taste and richer flavour.

The nuances of the sweet taste will be a good pairing with slightly salty and slightly sweet dishes.

Alc. content	IBU	EBC	Recomended t°C	Main hops
5,4 %	22±2.0	12.0±2.0	5-7 °C	Magnum





Lielvārdes Light Ale 5%

Light golden color, slightly malted aroma, refreshing taste.

This ale is very generous in terms of food pairing. It matches well with cold meat snacks and salty cheese, as well as with fried, grilled and stewed meat dishes, and also with desserts.

Alc. content	IBU	EBC	Recomended t°C	Main hops
5,0 %	15±2.0	15.0±3.0	5-7 °C	Bitter





Lielvārdes Kriek 5,0%

Cherry Kriek is a traditional ale enriched with high quality and aromatic cherry juice. Strong burgundy color, persistent foam, seductive cherry aroma and taste.

Kriek is sweet and pairs well with sweet dishes, such as cakes and tarts.



Alc. content	Colour	Recomended t°C	Main hops
5,0 %	Burgundy	4-6 °C	Magnum



Lielvārdes Black-currant stout 5,4%

Lielvārdes Black-currant stout is a traditionally brewed beer enriched with extra blackcurrant juice. It is an intensely dark colored beer with a fresh blackcurrant aroma, a bitter-sweet taste and slight nuances of lightly roasted malt and blackcurrant.

Black-currant stout is sweet and fresh. It pairs well both with sweet dishes and with something salty. Both these combinations of taste can also be included in one dish.

Alc. content	Colour	Recomended t°C	Main hops
5,4 %	Dark	4-6 °C	Bitter





Lielvārdes Craft cider 5,6%

Lielvārdes Craft cider is naturally fermented from apple varieties grown specifically for cider making. It has a carefully balanced and pronounced flavor, complemented by a fresh and acidic apple aroma.





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