



## SAMUEL SMITH'S ORGANIC APRICOT

---

Handcrafted at the tiny [All Saints Brewery](#) set in a time warp in Stamford using the old manually operated brewing equipment. Finest organically grown barley and wheat are used to create a complex ale which, having undergone primary and secondary fermentation with different yeasts and extended maturation, is taken to Samuel Smith's small, independent British brewery at Tadcaster. There it is blended with pure organic cherry, strawberry, raspberry or apricot fruit juices and more organic beer to create fruit beers of considerable strength and flavour. The smooth distinctive character of the matured beer serves as the perfect counterpoint to the pure organic fruit juice.

---

<b>Brewery:</b>	Samuel Smith's Brewery	<b>Vectura nr:</b>	140433
<b>Type of beer:</b>	Fruktøl	<b>Price (ex VAT):</b>	33.90
<b>Country:</b>	England	<b>Sold by:</b>	Vectura // Grossist
		<b>Importer:</b>	Strag AS
		<b>Size:</b>	35,5 cl
		<b>Number of bottles:</b>	24
		<b>Alcohol:</b>	5.1%

---



STRAG  
GRUPPEN