



LUPULUS ORGANICUS

Brasserie Lupulus is one of the most "hyped" Belgian breweries in Belgium at the moment. The brewery is located in the province of Bovigny, close to border of Luxembourg.

The name Lupulus derives from Latin and is the name of the hop plant *Humulus Lupulus*, which means "small humble wolf". According to history books, the province of Bovigny was populated by wolf-packs a few hundred years ago. Many historians believe the wolves came from Slovenia, where the best hops in the world are cultivated. This story is reflected in both the brewing and the design of Lupulus.

Lupulus has quickly become a well-acknowledged brewery in Belgium. They make traditional Belgian beers with their own unique yeast and flavors.

Lupulus Organicus is an organic Tripel Blonde Ale. The beer has a golden light color with a creamy white foam. On the nose it has floral aromas and light flavour of Belgian yeast. In taste, it is fruity and grassy flavours with a moderate fine bitterness at the end.

Brewery:	Lupulus	Vectura nr:	148939
Type of beer:	Lys Ale	Price (ex VAT):	40.01
Country:	Belgium	Sold by:	Vectura // Grossist
		Importer:	Strag AS
		Size:	33 cl
		Number of bottles:	24
		Alcohol:	8,5%



STRAG
GRUPPEN