



INEDIT DAMM 20L KEYKEG

Estrella Inedit is a wheat beer that goes under the style witbier which means that the beer is brewed with unmalted wheat and added spices.

Unmalted wheat gives the beer more fullness and a softer, fuller mouthfeel.

Inedit was created in 2008 by Ferran Adria, the world's most award - winning chef and his team of sommelieres from elBulli who saw a need to make a beer that could compliment the varied flavors found in modern gastronomy.

Estrella Inedit is intense and complex on the nose. Its sweet spices and fruity notes are combined with fresh yeast and flowering aromas. The infusion of coriander, licorice and orange peel permeates the impression on the palate. Its subtle, well-integrated carbonation perfectly highlights these flavors in the mouth. It is creamy, soft and versatile in food compositions. Good and refreshing with high drinkability with long pleasant aftertaste.

Inedit can be combined with a wide range of culinary creations, even the most complicated citrus-based dishes or those with bitter tones. Fantastic with starters, salads and oily fish, its versatility means that it can also be combined with spicy or sweet and sour flavors. A very dynamic beer that fits perfectly with the entire taste area.

Brewery:	Estrella Damm	Vectura nr:	159535
Type of beer:	Witbier/Blanche	Price (ex VAT):	1591.61
Country:	Spania	Sold by:	Vectura // Grossist
EPD nr:	5022819	Importer:	Strag AS
		Size:	20L
		Alcohol:	4,8%



STRAG
GRUPPEN