

Best Beer for the Best Moments



Vectura ID 127435
EPD ID 4045753
Packaging bottles
Quantity 12

Boon Kriek

Belgium

Type: Beer, Acidulous Beer

Producer: Boon Brouwerij Boon



Product:

Kriek Boon is a 100% spontaneous fermented beer made from a mix of young and old lambic aged in oak barrels. Real cherries are added, at least 250 gram per liter beer. Whole cherries are mixed with the beer during fermentation for optimal taste. Kriek Boon is a fresh, sweet and sour foaming redish beer with an authentic taste of cherries. Boon uses champagne cork on the bottles.

Producer:

Since 1975, Boon Brewery has been owned and run by Frank Boon, one of the pioneers of the authentic lambic and gueuze revival. But the first signs of the brewery date back to 1680, as a farm-brewery and distillery in the village of Lembeek. In 1860 Louis Paul bought the brewery to brew only lambic and faro. From 1875, he began bottling gueuze lambic. In 1898, Pierre Troch bought the brewery. But after the economic crisis of 1927, it came into the hands of Joseph De Vits. His son, Rene is renowned for the production of soft and fine gueuze lambic. As Rene De Vits had no children, he sold the brewery to Frank Boon.

Detailed Information

Characteristics

Color Medium deep red
Aroma Cool aroma with nice touches of cherry and almond , hints of pale malt and herbs
Taste Fresh, lively and cherry embossed, touch of almond and herbs. Aftertaste with good length

Analysis

Volume 37,5 cl
Alcohol 4 %

Goes Well With



Bruk av alkohol kan gi ulike skadevirkninger. Mer informasjon; [klikk her](#)

Ingredients

Malt Type Bygg
