



### Visit our brewery!

Alvinne has a cosy taproom with a view over the brewery. There's a maximum capacity of 40 people. Check our website [www.alvinne.be](http://www.alvinne.be) for the opening hours.

### Where can you find our beers?

Check our website [www.alvinne.be](http://www.alvinne.be) for a selection of top bars all over the world who serve our beers. Or just ask your local specialty beer shop.

## DARE TO GO





### The brewery in numbers

The brewery was established in 2004 and is located in Moen, Belgium. We produce more than 30 different beers. Our production capacity is increasing to 1500hl per year, of which 1000 hl is for export. We have 10 conditioning tanks for young beers and fruit beers, 5 foeders and 100 wine barrels. We also have our own bottling line.

### Contact us

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## 5 REASONS to drink Alvinne!





# 1

## World-class!

Alvinne produces world-class sour beers. Consistency is key, which allows us to serve our beer in top bars worldwide.

# 2

## Authenticity!

Morpheus yeast is a strong contributor to the flavour of our beer and gives us our own identity. Call it the Alvinne touch!

Almost all our beers are brewed with our own unique yeast, harvested from a natural environment.

# 3

## Pure and Unique!

Our sour fruit beers contain only real fruit, no syrups or concentrates. Some of our beers contain rare and unusual berries, which you've probably never tasted in a beer before. That's why we can only offer our seasonal fruit beers in limited quantities.

# 4

## Time!

In a world where everything is fast paced and instant, we prefer to give our beers time to mature and develop their wonderful aromas. Our old foeders and carefully selected wine barrels play a big part in this.

# 5

## Warm-heartedness!

We love to engage with you. We participate in lots of festivals and events because we love to meet you and have a chat about our beers. You are invited to join us in our taproom (Proefloft) at the brewery.

We love giving you a good time!

The Alvinne Team



## Flemish Sour Ales

Try our exciting and innovative take on age-old sour beer styles. We have developed 6 delicious recipes, each of which are available as a standard beer or in a barrel-aged version, with or without fruit. Be amazed by their delicate and refreshing flavour!

- 1. Berliner Ryesse (STANDARD OR FRUIT) ..... pale 4%
- 2. Chain Reaction  
Morpheus Vintage\* ..... pale 5%
- 3. Omega  
Wild West\* (STANDARD OR FRUIT) ..... pale 6%
- 4. Phi,  
Cuvée Sofie\* (STANDARD OR FRUIT) ..... pale 8%
- 5. Sigma  
Cuvée Freddy\* (STANDARD OR FRUIT) ..... dark 8%
- 6. Sour'ire De Mortagne\* (STANDARD OR FRUIT) .. dark 11%

## Traditional Ales

On top of our sour beer range, we have developed 6 recipes to produce a complete range of traditional beers. A light pale ale such as Borinage, a Saison, a smooth rye Tripel, a Belgian Stout and a full bodied Barley Wine.

- 1. Borinage ..... pale 4%
- 2. Morpheus Saison ..... pale 6%
- 3. MoenRye Tripel ..... pale 9%
- 4. Mano Negra ..... dark 10%
- 5. Pays d'Erpigny  
Cuvée d'Erpigny\* ..... pale 12%
- 6. Land van Mortagne  
Cuvée De Mortagne\* ..... dark 13%

\*barrel aged