

Cuvée de Mortagne Forte



Style

Sour Ale

ABV

16 % Alc. Vol.

Beer type

Barrel Aged Belgian Quadrupel

Taste experience

Sweet 

Sour 

Bitter 

Description

Cuvée de Mortagne Forte is a monumental version of Cuvée de Mortagne. The unusually high Alcohol content of 16%ABV is obtained by a slow natural fermentation. The end result is full bodied with strong notes of Pedro Ximenez type sherry. Aged on sherry barrels.

Additional context

For a Forte beer, we start with a Land van Mortagne at day 3 of fermentation (so when most of the sugars available are fermented). We then add sugar and wine yeast everyday until we notice that the wine yeast stops. With this method we get the ABV from 12,8% to around 16%. At that point we transferred it to a Sherry PX Fernandez Gao barrel. The beer is flat, but amazing, like drinking a port or a sherry.

