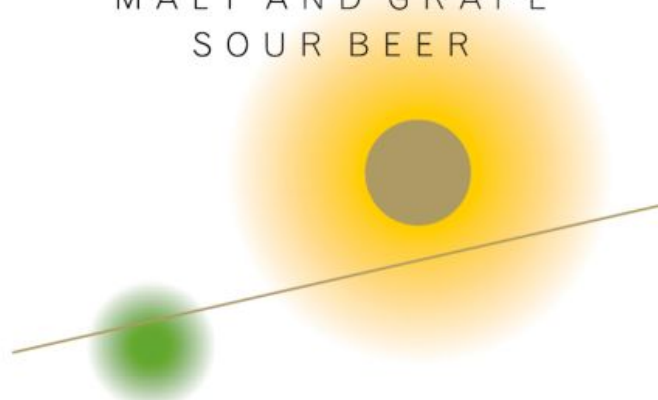


SOUR ALE
MALT AND GRAPE
SOUR BEER



DUET

Damm





THE NEW
SOUR BEER
BREWED WITH
EL CELLER
DE CAN ROCA

DUET is the result of a close
partnership between Damm and
El Celler de Can Roca.

Damm



EL CELLER DE CAN ROCA



TO BREW DUET
WE COMBINED
TWO INGREDIENTS:
BARLEY MALT
AND GRAPES

DUET is brewed with barley malt must and white grenache grape must. Lactic bacteria are added to this mixture of musts to provide sourness. We then add yeast to round off the fermentation process.





PAIRINGS

- Cured and dried
- Fried food
- White fish tartares
- Mussels and bivalve shellfish
- Escabeches
- Confit food





TASTING NOTES

Duet is a sour beer which brings together barley and white Grenache, symbols of the crops and places of our region and of the culture of Mediterranean beverages. This beer's character expresses the lactic bacteria and ale yeasts which give rise to a sour beer that's balanced and packed with nuances.

Deep golden in colour, it's a moderately carbonated beer that's ideal for accompanying fish, shellfish and other seafood dishes.

The nose is intense and exuberant. The bouquet is fresh with aromas of stone fruit, citrus and a hint of tropical fruit.

On the palate it is complex and well balanced. The distinctive sourness of the grape lends tension, verticality and complexity, while the malt adds body, structure, density and smoothness which balance each sip and give it a pleasant persistence on the palate.

We recommend a serving temperature of between 8 and 10°C in a narrow-mouthed glass that allows the concentration of aromas.

DUET

Damm