

CERVEZA DE BODEGA
15&30
SHERRY CASK
BEER



A Bodega Beer
with a Sherry Soul



Our Beers



BLOND
SHERRY CASK 6%VOL



DUBBEL
SHERRY CASK 8%VOL



IPA
SHERRY CASK 7%VOL



BARLEY WINE
BRANDY CASK 10,5%VOL



Blond Sherry Cask

Lively – Orange Blossom - Golden

ABV: 6% Vol

Fermented with Fino Sherry-wine yeast, slow aging in an oak barrel which previously contained Oloroso Sherry wine.

Production

Artisan beer made with 4 different types of malts. 100% natural ingredients, without additives, coloring, or preservatives. Neither filtered nor clarified.

Fermentation and Aging

Fermented with Fino Sherry-wine yeast, slow aging in oak barrel which previously contained Oloroso Sherry wine. Second fermentation in bottle for the creation of natural CO2.

Style

Belgian Blond Beer

Bitterness



Color



Tasting notes

Dark amber colored beer, medium carbonation, ivory-colored froth. In the nose, one can perceive malt, very ripe red fruit and other notes that recall its contact with an oak barrel. On the palate, one can taste caramel malts, nuts, and raisins, with a hint of wine given its maturation in a Sherry wine-tempered barrel.

Formats available



Ingredients:



Water



Barley Malt



Yeast



Hops



Oloroso Sherry



Cansy Sugar



Dubbel Sherry Cask

Warm – Mature - Amber

ABV: 8% Vol

Aged an oak cask that previously contained an Oloroso-Sherry wine which underwent static aging under a layer of yeast.

Production

Artisan beer made with 6 different types of malts. 100% natural ingredients, without additives, coloring, or preservatives. Neither filtered nor clarified.

Fermentation and Aging

Age Aged an oak cask that previously contained an Oloroso-Sherry wine which underwent static aging under a layer of yeast. Second fermentation in bottle for the natural creation of CO2.

Style

Belgian Dubbel Beer

Bitterness



Color



Tasting notes

Dark amber colored beer, medium carbonation, ivory-colored froth. In the nose, one can perceive malt, very ripe red fruit and other notes that recall its contact with an oak barrel. On the palate, one can taste the sweetness of caramel malts, nuts, and raisins, with a hint of wine given its maturation in a wine-tempered barrel.

Formats available



Ingredients:



Water



Barley Malt



Yeast



Hops



Oloroso Sherry



Candy Sugar



IPA Sherry Cask

Blond – Clear - Soft

ABV: 7% Vol

Fermented at Bodega temperature, and like the ORIGINAL IPA's, aged in an oak cask that previously contained Oloroso Sherry wine. The aging lasted for a period equal to the duration of a ship's voyage from England to India in the mid-nineteenth century.

Production

Artisan beer hopped with two fresh hops and made with 5 different types of malts. 100% natural ingredients, without additives, coloring, or preservatives. Neither filtered nor clarified.

Fermentation and Aging

Fermented at Bodega temperature, and like the ORIGINAL IPA's, aged in an oak cask that previously contained Oloroso-Sherry wine. The aging lasted for a period equal to the duration of a ship's voyage from England to India in the mid-nineteenth century. Second fermentation in bottle for the natural creation of CO2.

Style

IPA Indian Pale Ale ORIGINAL

Bitterness



Color



Tasting notes

Of golden color, slightly orange, very translucent. In the nose, citrus nuances, refreshing and floral. Tropical hints, peach, mango and grape. Aromatic notes due to its aging in a wine-tempered barrel.

Formats available



Ingredientes:



Water



Barley Malt



Yeast



Hops



Oloroso Sherry



Candy Sugar



Barley Brandy Cask

Liqueur – Chocolate – Copper Brown

ABV: 10,5% Vol

Fermentation of long duration, due to its high alcohol content, at Bodega temperature, and aged in an oak cask that previously contained Jerez Brandy.

Production

English artisan beer, ALE type, complex, numerous nuances due to the Cask, 5 different types of malts, and hints of Brandy. 100% natural ingredients, without additives, coloring, or preservatives. Neither filtered nor clarified.

Fermentation and Aging

Fermentation of long duration, due to its high alcohol content, at Bodega temperature, and aged in an oak cask that previously contained Jerez Brandy. Second fermentation in bottle for the natural creation of CO2.

Style

BARLEYWINE SHERRY CASK

Bitterness



Color



Tasting notes

Copper brown, crystalline, translucent but dark, beige yellowish froth. Intense aroma, liqueur, very ripe fruit. Dry on the palate, not very bitter, maltose and alcoholic, with notes of wood, sweet taste, burnt caramel, raisins, figs and chocolate. Long and dry finish.

Formats available



Ingredients:



Water



Barley Malt



Yeast



Hops



Jerez Brandy



Candy Sugar



1



If you want to enjoy your Bodega Beer 15 & 30 to the fullest, when serving it, slightly tilt the glass and pour slowly. The bottle should not touch the glass or the foam and do it gently.

Go raising the pour height to generate the desired foam. Being natural carbonation will depend on the alcohol content of the beer you are tasting.

2



Do not empty the bottle until the end, save it to taste at the end the nuances of the yeast deposited in the bottom after the second fermentation.

3



Guardar en posición vertical a temperatura de Bodega,
18º/20º. Temperatura de servicio ideal de 4º a 8º grados.

Nuestra Bodega

As it could not be otherwise, our Brewery is situated in the historic center of Jerez de la Frontera. With over two centuries of history, it has housed a winery from its inception. We have given our maximum respect.

"If you want to visit the brewery, come to Jerez and you will be able to enjoy a paired tasting with our authentic artisan beers".

The VISIT to the brewery consists of an explanation of the project, its history, the evolution of sherry wine and its casks, the adaptation of the building, and the facilities in general.

A brief introduction to the WORLD OF BEER, styles, types, raw material, and production system

A tasting of our beers in to the building's original configuration and have adapted it in order to allow us to create a beer of maximum quality. the different stages of brewing: fermenting, green, mature, in the barrel, ...etc.

The TESTING, consists of trying the 4 different styles of beer currently being made, each served in a 25cl tasting glass. The four beers are the Blond and Dubbel, (Belgian) and the Barley Wine and IPA (English). You will also taste a product that is still in development and which will be explained by our production team..

Also, at the end of the tour, you will have the opportunity of trying a 45cl LIP-type glass of the styles that we will serve directly from the barrel (BLOND or DUBBEL).

There will be the opportunity to buy individual bottles of the 4 styles of beer that are currently available on the market, as well as those that have not yet been marketed, at SPECIAL PRICES.



Born from our history

Since ancient times, the wines of Jerez have been exported to other countries. By the thirteenth century, there already existed a steady commerce with England. For years, our wines have traveled to the entire world. Do you know how they traveled?

In OAK BARRELS, or OAK "BOTAS"(Butts), which is what we call them in the sherry-production zone. They are oval-shaped wooden containers that are designed that way for easier handling. But, where did those barrels end up? In those times, nothing went to waste. Local industries used these magnificent containers to produce their whiskeys, beers, distilled spirits, and other libations. That was the beginning of our ARTISAN BEER.

Using this as a starting point, we have RECOVERED STYLES of beer that were being made, in our "botas" in other countries, more than eight centuries ago.

For months, we soak our OAK "BOTAS" with the best Oloroso Jerez-Xerez-Sherry wines. We then fill them with our beer and let it age until the wood and the hint of OROSO SHERRY Jerez-Xerez-Sherry wine converts it into an ARTISAN BEER WITH A SHERRY SOUL.





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