

RED DONKEY SANTORINI BREWING CO



TYPE :
BEER

CATEGORY :
SANTORINI AMBER ALE

HOPS :
AURORA
STYRIAN GOLDING
CITRA
NELSON SAUVIN

PRODUCER :
SANTORINI BREWING CO.

ALCOHOLIC VOLUME [%]: 5.5-5.7

BOTTLE SIZE :
330, 750ml

SANTORINI BREWING COMPANY

MESA GONIA, 84700,
SANTORINI, GREECE
T. +30 2266 030268
INFO@DONKEYBEER.GR

WWW.DONKEYBEER.GR

THE BEER

Red Donkey is formulated with a combination of malts specifically chosen to produce its chestnut hue. It utilizes a unique selection of hops, including Aurora and Styrian Golding from Slovenia, Citra from Washington and New Zealand's own Nelson Sauvignon. Awakened by an alternative type of Belgian style yeast, the result is fruity, full bodied and richly colored.

THE STORY

A Serbian brewer, a multi-talented American, a Greek oenologist and an English wine aficionado and owner of the Rocky Head Brewery in London came together in 2011 to create the newest microbrewery in Santorini, with the aim of revitalizing the - until then - boring Greek beer scene.

BREWING

The brewing operations take place with the latest equipment imported from Austria. Malted barley is milled and then submitted to a technique known as "mashing", which yields the liquid wort that is then boiled with aromatic hops gathered from all around the world. Primary fermentation begins with the addition of specialized yeasts, and secondary fermentation takes place under pressure in large storage tanks without any extra sugar - only that which is produced naturally during the brewing process. These seemingly facile steps result in a fresh beer experience never before available in Santorini. Unfiltered, unpasteurized and preservative-free, every particle of flavor is captured in these "living" ales. Best enjoyed refrigerated.



CHARACTERISTICS:

Fruity and full bodied

Unique selection of hops

