

WHITE DONKEY SANTORINI BREWING CO



TYPE :
BEER

CATEGORY :
SANTORINI WEISSBIER

HOPS :
GALAXY
MIXED OTHERS

PRODUCER :
SANTORINI BREWING CO.

ALCOHOLIC VOLUME [%]: 5.4-5.5

BOTTLE SIZE :
330, 750ml

SANTORINI BREWING COMPANY

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THE BEER

The White Donkey is a most surprising and unexpected Weiss beer. Brewed with equal measure of wheat and barley malts, White Donkey's exotic character arises from a marriage between East and West - Galaxy hops from Australia wed to more staid Austrian varieties which lead to a completely original result. Other hops participate in the blend, but some secret ingredients should remain so... Fresh, with crisp acidity and exotic citrus aromas that dominate its lovely and relatively bitter finish.

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:

Fresh with crisp acidity

Exotic citrus aromas

Bitter finish for a Weiss beer

