

YELLOW DONKEY SANTORINI BREWING CO



TYPE :
BEER

CATEGORY :
SANTORINI PALE ALE

HOPS :
AURORA
CASCADE
STYRIAN GOLDING
MOTUEKA

PRODUCER :
SANTORINI BREWING CO.

ALCOHOLIC VOLUME [%]: 5.0-5.2

BOTTLE SIZE :
330ml

SANTORINI BREWING COMPANY

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THE BEER

Yellow Donkey relies on a mixture of hops including Aurora and Styrian Golding from Slovenia, Cascade from Oregon, and exotic Motueka from New Zealand, which together produce a refreshing citrus taste that is packed with natural anti-oxidants and antibacterial elements. Slightly bitter tones refine and invigorate the overall flavor, creating the perfect accompaniment for a meal by the sea, relaxing at the beach or hanging out at a favorite watering whole.

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:

Refreshing citrus taste

Slightly bitter tones

Naturally anti-oxidant rich

