

Snacks

Coup De Chocolat - Marcel (45 grams)

Vegan, sustainable, small-buisness chocolate with a soul, an idea, and a great taste! For Marcel they used no less than 63% cocoa intensity. The cocoa comes from Colombia (Sierra Nevada) and is transported to Antwerp in a CO2 neutral manner, where it is processed in the smallest chocolate factory in the world. Finally, Marcel is finished with a sprinkling of cocoa nibs and sea salt.

€ 5

Coup De Chocolat - Gusta (45 grams)

Vegan, sustainable, small-buisness chocolate with a soul, an idea, and a great taste! For Marcel they used no less than 70% Cacao intensity. The cocoa comes from Colombia (Sierra Nevada) and is transported to Antwerp in a CO2 neutral manner, where it is processed in the smallest chocolate factory in the world.

€ 5

Package Deals (Limited!)

Pinot Gris Masters

- Tilquin – Pinot Gris 2018-2019 (Lambic with Pinot Gris Grapes) 75 cl
 - Hoenshof Pinot Gris 2017 (Oak aged white wine – 100 % Pinot Gris) 75 cl
- €63 → €50

' Champagne From Belgium'

- 3 Fonteynen Druif °47 2019-2020 (Lambic with Muscat Bleu Grapes) 75 cl
 - Hoenshof – Blanc De Blancs Lambic 2015 (High-quality sparkling wine with Lambic) 75 cl
 - Hoenshof – Dornfelder 2017
- €125 → €99

Sour Every Hour 2.0

- Cantillon St. Lamvinus (Red Grape Lambic) 75 cl, Exclusively available in this package
 - Cider Lambic 75cl (Apple wine with lambic) 2018
 - Blanc De Blancs Lambic 75 cl (Blancs de Blancs Belgian 'champagne' with lambic) 2015 and very Exclusive, Last bottles in the world
 - Gaismas Ragana 50 cl (Beer according to 3000 years old recipe) and Exclusive in Belgium
 - Trisvieniba (Gaismas Ragana special limited edition) 37.5 cl and Exclusive in Belgium
 - Gooikoorts 37.5 cl (Geuze of 1,2,3 and 4 year old lambic)
 - Marcel (chocolate with sea salt and cocoa Nibs)
- € 144 to € 130

Taste Weddings & Time Travels:

- Poppy Para Mi Sherry (75cl)
 - Massolino Chardonnay Langhe 2018 (75 cl)
 - Dulle Teve Riserva 2018 (75cl)
 - A. Deleyto Oloroso (+- 1985) (75cl)
- €145 now €115 → EXTREMELY limited

[Curious as to what makes this pack so special, limited and presonal? Read all about it here!](#)

Grapes VS Grains

- Cantillon - Vigneronne 2019 (Lambic with Viognier grapes) 75 cl
 - Cantillon - Vigneronne 2020 (Lambic with Viognier grapes) 75 cl
 - Tilquin Riesling 2019 – 2020 (Lambic with Riesling grapes) 75 cl
 - Toro Albala – Dos Claveles 2018 (White Wine with Pedro Ximenez grapes) 75 cl
 - Massolino– Langhe Chardonnay 2018(Oak Aged white wine with Chardonnay grapes) 75 cl
 - Jané Ventura – Vinyes Roses 2019 (Rosé wine with local varieties) 75 cl
 - Celler Mas De Les Pereres - Nunci Rosé 2016 (Rosé wine aged on Inox) 75 cl
 - Cantillon – St Lamvinus 2019 (Lambic With Merlot Grapes) 75 cl
 - Cantillon – St Lamvinus 2020 (Lambic With Merlot Grapes) 75 cl
 - 3 Fonteynen Druif °47 2019-2020 (Lambic with Muscat Bleu Grapes) 75 cl
 - Celler Del Roure – Vermell 2017 (Red Wine aged on Amphora's) 75 cl
 - Celler Mas De Les Pereres – Nuncito 2012 (Red Wine aged on French Oak) 75 cl
- € 275

+ Many more special Prices on products in this menu (look fort he prices in Red as well as the Combination Tips)

Table of Contents

Beer

[Pils](#)

[Kölsch](#)

[Saison](#)

[Belgian Blond](#)

[Double](#)

[Tripel](#)

[Belgian Golden Strong Ale](#)

[Quadrupel / Belgian Dark Strong Ale](#)

[Flanders Red & Oud Bruin](#)

[Stout](#)

[Lambic & Oude Geuze](#)

[Fruit Lambic](#)

[Sour Ale](#)

[Brett Beer](#)

[Barleywine](#)

[Braggot](#)

Wine

[White](#)

[Rosé](#)

[Red](#)

[Sparkling](#)

[Vin Jaune](#)

[Fruit wine](#)

[Sherry – Manzanilla](#)

[Sherry – Oloroso](#)

[Sherry- Pedro Ximenez](#)

[DO Montilla-Moriles - Pedro Ximénez](#)

[ice wine](#)

Mead

Cider

[tannic cider](#)

[Acid cider](#)

[Quince](#)

[Perry](#)

[Ice cider](#)

Spirits

[Gin](#)

Alcohol-free

Beers

Beer has a special meaning for Siris. Beer is believed to be the most likely reason why the human race left nomadic life behind and became more permanent habitants. In various places in the world we find very old proof of 'beer'. The most famous is undoubtedly Mesopotamia. In those days, beer was a guarantee for food, drink, wages and other living opportunities. It is therefore not surprising that the Mesopotamians had goddesses for the beer.

The best known goddess is Ninkasi. Slightly less known, but no less important, is the Goddess 'Siris'.

You will notice, we are inextricably linked to this drink. It was beer that gave the magical 'sparkle' to focus on quality. In every drink.

Beer is a malt-fermented drink. Initially a kind of 'tea' is made from the malts (processed grains). This liquid will then be boiled and seasoned with herbs. Nowadays this is almost always hops, which gives the beer a certain bitterness and its storage potential. When this mixture ferments, we speak of Beer. Beer comes in all colors and flavors. So you don't have to be a fan of bitter or malty to appreciate beer. Unfortunately, the standard range of styles in Belgium is very limited. Siris has a very extensive style card, which is always listed with a word of explanation. We are of course happy to help you, if you would like to be assisted in finding the ideal beer for you.

Pils

Pils is a typical German / Czech beer style that uses only the 4 basic ingredients (malt, water, hops, yeast). So, unlike 'Industrial Pale Lagers', they do not contain chemicals, corn, or rice. In Belgium, most of the well-known 'Pilsen' are actually Industrial Pale Lager. Siris is happy to offer you the chance to get acquainted with a real Pilsner. For lovers of Pils beers: be sure to try a [Saison beer](#).

Ministry Of Belgian Beer (Via Belgo Sapiens) - 13 Δ Craft Lager (33 cl Can) 4% Alc.

This new (in 2020) variant is, when strictly speaking, not a pils, due to the use of American Simcoe hops, instead of the Noble Hops that should be used in a pils. This version is more aromatic, more intense and even a bit resinous, compared to the Pilsen beers.

€ 2.5 / Box (24 units) € 45

Kölsch

This typical German beer style from the Cologne region can only be called real Kölsch according to European legislation if it comes from Cologne. However, more and more Kölsch style beers are made in other countries. In America one can simply call it Kölsch, but not in countries like Belgium. Typical of a Kölsch-style beer is that top-fermented beers will be fermented at lower temperatures (where normally bottom-fermenting yeasts are active). This modified method results in less spicy and fruity yeast flavors, and thus a finer, sharper beer with more emphasis on the malt and hops. A Kölsch is always blonde, while its Düsseldorf (Altbier) brown counterpart is brown.

For the fans of Kölsch, be sure to try a [Pils](#) or a [Saison](#).

De Ranke - Simplex (33cl Bottle) 4.5% Alc.

The label speaks volumes. 'This is not a lager', it says. Indeed, it is not a lager, nor a lager. This beer is fermented at low temperatures using the Kölsch method with high yeast. They have opted for a beer that nicely represents De Ranke's corporate identity. Typical of this brewery is that they only use hop cones (and therefore no pellets or powder). The beer is a bit more bitter than we are used to from the traditional Kölsch, but this gives it a nice, fresh character.

€ 2.5

Saison

This typical Belgian (Haspengouw) beer specialty uses a specific type of yeast, which contributes to making this a very spicy, dry beer. The alcohol percentage is usually below 6.5%, making this a very summery beer!

For fans of Saison: be sure to try a [Belgian Golden Strong Ale](#), or a real [Pilsner](#)! [Dry white wines](#) may also be of interest to you (of course they are not bitter!)

De Ranke - Saison De Dottignies (33 cl Bottle) 5.5% Alc.

This saison does exactly what can be expected of it. Nicely dry, fresh and easy to drink. The spiciness in the finish, as well as a bitter aftertaste complete the refreshment!

€ 2.5

Blaugies + Hill Farmstead - La Vermentoise (37.5cl Bottle) 6% Alc.

For this beer, the Wallonian 'Brasserie De Blaugies' teamed up with the famous 'Hill Farmstead' from America. The latter has been named as the best brewery in the world for several years in a row, according to reviews from enthusiasts and connoisseurs. Both breweries specialize in so-called 'Farmhouse Ale's', if you wish we can translate these freely into the term 'Saison' that is somewhat more characterized here. It should therefore come as no surprise that their collaboration beer is one of this style. A somewhat rougher saison, which offers a unique character in the market. An assertive intensity, with a fine bitter touch, and very natural aromas make this beer a real added value between the existing Saisons.

€ 5.5

Belgian Blonde

Perhaps one of the most famous styles in Belgium, is this Belgian Blonde. Most so-called Belgian 'regional beers' and abbey beers that mention 'blond' in their name can be classified here. Typical of the style is the balance between sweet and bitter, a relatively low alcohol percentage (6.0 - 7.5% Alc.) And of course the blonde color. They are often a first step in the specialty beer world, or a reward after, for example, a bicycle ride.

For fans of Belgian Blond: be sure to try a [Kölsch](#)!

The Musketeers - Troubadour Blond (33cl bottle) 6.5% Alc.

Troubadour Blond has already won several medals, as well as once received the status of style example from the BJCP - an organism that defines beer styles and trains people to become 'Beer Judge'. A perfect example of all the beauty you can expect from this style, so. Full of character, easy to drink, perfectly balanced and brewed according to traditional methods.

€ 3

Dubbel

The brown version of the Belgian classics is usually a Dubbel. This beer style is classified as 6 - 7.6% Alc. , but most commercial examples are very close to 6.5 to 7% Alc. The beers are often slightly sweeter than their blonde counterpart (Belgian Blond). They have a character reminiscent of caramel, banana, and spices.

For the fans of Dubbel: be sure to try a [Belgian Dark Strong Ale!](#)

Slaghmuylder - Witkap Pater Dubbel (33cl bottle) 7% Alc.

This Dubbel of the brand 'Witkap Pater' has a very rich history. For example, the beer was originally brewed by the brewery 'De Drie Linden' in Schoten, near Antwerp. The owner of this brewery was Hendrik Verlinden, who, as a consultant, helped to develop the Westmalle beers. After the death of Hendrik in 1969, the Witkap Pater brand came into the hands of a liquor store in Deurne. The latter then passed it on to Slaghmuylder (Ninove), where the beers have been brewed since 1979. Witkap Pater had - at the time of Hendrik - the exceptional right to call his beer Trappist. However, this changed after his death, so that all Trappist beers now exist exclusively through beers that follow all the rules of the denomination. This Dubbel is a remarkably unique brown beer that offers more flavor and depth than we are used to from the style. Yet it does not lose its style and technical character. Because of this we find it a real added value on our beer menu!

€ 3

Tripel

A tripel is a typical Belgian beer style, which - in the current interpretation of the term - refrains from blond, strong beers (7.5-9.5% Alc).

For Tripel lovers: be sure to try a ['Belgian Golden Strong Ale'](#) Beer!

Witkap Pater - Tripel (33 cl Bottle) 7.5% Alc.

The primal tripel is of course Westmalle. This beer defined the term 'Tripel' (until then a designation that mainly had to do with the price) to a beer style (in which the blonde color, 7.5-9.5% alc, fruity / spicy Belgian yeast, a relative drinkability and a combination of both Sweet and Bitter, are some of it's characteristics.)

However, each beer also has a specific recipe developed. In the case of Westmalle, we can say with some certainty that the counselor at the time, an external beer and yeast scientist named Hendrik Verlinden - at least for a large part was responsible for developing their oh-so-beloved triple recipe, but a few years before he started working at Westmalle, he founded his own brewery: *De Drie Linden* in Brasschaat. They made beers under the name Witkap Pater, and were allowed, through his work at Westmalle, to be the last non-Trappist brewery (by current standards) to use the name Trappist. When Hendrik, as one of the first car traffic victims in Belgium, died in the 60s, Westmalle won their battle over the use of this name. Since then, all Trappist beers are effectively from a Trappist monastery. The Witkap Pater brand was transferred via a beer distributor in Deurne, to the hands of the Slaghmuylder Brewery in Ninove. Although this Witkap Pater Triple did not yet exist in the early years of De Drie Linden, we can say that this triple is also from the hand of the inventor of the style! A very important beer, of which most people unfortunately do not know its value in our history!

€ 3

Belgian golden Strong Ale

This style is best known for its defining example - Duvel.

Siris, however, prefers to opt for an artisanal alternative, which might even surprise the seasoned Duvel drinker very positively. This style is a bit drier, often a bit spicier than, for example, a tripel, but is in the same alcohol strengths. This style is also always blonde in color.

For lovers of Belgian Golden Strong Ale: be sure to try a [Tripel](#) or a [Kölsch](#).

St. Feuillien - Grand Cru (33 cl Bottle) 9.5%

This Grand Cru is a perfect embodiment of his style. Slightly drier aftertaste, with a high carbonation content and a very refined, rather bitter / spicy taste.

€ 2.5

Quadrupel / Belgian Dark Strong Ale

A quadrupel is a typical Belgian style. Linked to the nomenclature of Single (often simply called 'Blonde'), Dubbel and Tripel, this is once again the superlative. Quadrupels are usually dark beers, with an alcohol content of up to 12%.

terms of taste, we notice mainly earthy, caramel or even coffee tones, on a rather sweet, slightly bitter base. A Belgian Dark Strong Ale is very similar, but can, for example, go a little more towards stout (roasted), be a bit more bitter and drier.

For lovers of these beers: be sure to try an ([Imperial Stout](#)), ([Barleywine](#)) (beer) or a ([Pedro Ximenez \(Sherry\) Wine!](#))

Rochefort 10 ° (33 cl Bottle) 11.3% Alc.

Rochefort is a monument to the Trappists. This 10 ° (where the ° stands for Belgian degrees, a value that indicates the thickness of the liquid, and not - as is often confused - the alcohol percentage) is a very rich beer with aromas of chocolate, caramel and earthy flavors. A rather sweet beer, with a slightly bitter touch, but oh so complex!

€ 2.5

Vrijstaat Vanmoll - Me Against IBU (32 Plato) 2018 Vintage (33 cl Bottle) 11% Alc.

In 2018, your host Dylan celebrated his 10,000th beer rating. Various drinks were made for this event, especially for him. Dylan chose 10 top brewers (and one Meadery), and then matched them to 10 (+ Mead) different beerstyles. A rough idea was presented to the brewers, who otherwise enjoyed total freedom. So it's not Dylan's recipe, just his idea.

All names refer to songs that Dylan is a fan of (also 11 different bands). The Me Against IBU is a solid (!) Quadruple. Without any addition of sugar, the drink measured 32 ° Plato before fermentation. At the time, this was the thickest beer (without sugar) ever made on the Belgian market. In addition to the fermentable sugars (fermented to 11% Alcohol), there is still a very thick mouthfeel. Because we did not want to make the beer bitter, the name Me Against IBU was chosen (IBU is the theoretical value of a bitterness in beer). It is also a reference to the song 'Me Against You' by Infected Rain.

Brewer on duty - Erwin Van Moll - is also a professional comic artist, and provided the artwork, on which singer Lena (from Infected Rain) adorns the label. Besides the Mead '[Freak-Like Bee](#)' which you will find further down in our menu, this is one of the few 10k drinks you can still find. Limited stock !!!

€ 7.5

Including €2 for the band, Support your idols !

Flanders Red & Oud Bruin

These two styles are particularly close to each other. Many beer connoisseurs can no longer tell them apart. The Oud Bruin beers are often slightly more malty (think of Liefmans Goudenband), while Vlaams Rood is slightly more fruity (think of Rodenbach Grand Cru). Both styles are made from a blend of young and old beer, to create a nice balance between sour and sweet, with the ratio depending on the specific beer. These beers are dark in color, but are very different from the more well-known dark beers (such as Dubbels).

For lovers of Flemish Red or Old Brown: be sure to try a ['Sour Ale'](#) beer, or a [Red Wine!](#)

Verhaeghe - Duchesse De Bourgogne (25 cl Bottle) 6.2% Alc.

This duchess starts her life as a dark beer, to which cherries are added. After maturing in wooden barrels for up to 18 months, the beer is blended. The end product is both refreshingly sour in the summer and warmingly sweet in the winter. A slightly to moderately intense vinegar taste (sourness) with a hint of fruitiness (from the cherries) provide a unique aroma profile. An absolute delight, always !

€ 2

Rodenbach - Vintage 2009 (No 145) (75 cl Bottle) 7% Alc.

The regular Rodenbach consists of 75% young beer (sweet, easy to drink) and 25% matured beer (fuller, more complex, sour). The Grand Cru has a ratio of 33-66 % respectively. This Vintage series specifically takes the old part (uncut) . For this beer, they always use 1 specific barrel, so that no year is ever the same. In 2009, Foeder number 145 was chosen. This bottling came on the market in 2011, as the beer always matures for 2 years before being bottled. A nice 'blast from the past'.

€ 30

Stout

A Stout has a broader profile of roasted malts than a Porter, but these are often less intensely roasted. This provides more balance and body. Although Stout was certainly a derivative of Porter in terms of origin, the styles today live next to each other, but also intertwined. A Stout varies from very slightly alcoholic 4.5% Alc, To extremely heavy. An Imperial Stout of more than 20% Alc. is no longer an exception! Many additives are also often used here today. Just think of maple syrup, vanilla, cocoa, ...

For fans of Stout: be sure to try a [Pedro Ximenez \(Sherry\)](#) wine or a spirit in which barrels a stout is often aged ([Bourbon](#), [Rum](#), [Brandy](#), ...)

Sierra Nevada - Stout (35.5 cl Bottle) 5.8% Alc.

The Sierra Nevada Stout is a fine example of an American style (basic) Stout. A nice creamy mouthfeel with a very pleasant bitter / sweet balance. Surprisingly intense for its relatively light alcohol content.

€ 7.5

Lervig - 3 Bean Stout (33 cl Can) 12% Alc.

A full Imperial Stout with additions of tonka, vanilla and cocoa beans. A favorite of many, a discovery for the others!

€ 5

Alesmith - Speedway Stout (Jamaican Blue Mountain Coffee) (75 cl Bottle) 12% Alc.

This exclusive variant of Speedway Stout has been enriched with the famous 'Jamaica Blue Mountain' coffee. This is one of the most expensive coffees in the world, praised for its extremely smooth profile of the bitter side in coffee. The beans are roasted by the highly respected roasting house 'Mostra' (USA). The coffee itself is very exclusive, so we are very happy to be able to offer this beer in the bar.

€ 60

Westbrook - Mexican Coffee Cake (66 cl Bottle) 10.5% Alc.

If your basic beer already consists of an Imperial Stout with added cocoa, vanilla, cinnamon and habanero peppers, you can already imagine that you are stuck with a very special beer.

For this exclusive variant, the basis was expanded with coffee. A very surprising beer!

€ 50

Lambic & Oude Geuze

Lambic is a Brussels specialty. This beer (based on barley and wheat, with old hops) ferments spontaneously. So no yeasts are added to the brew. This fermentation takes place in (usually oak) wooden barrels, where the Lambic matures for one, two and three years, sometimes even longer! An oude gueuze is produced by assembling old lambic (two and three years old), together with young lambic (one year old). After this assembly, the beer develops its carbonation after several months of aging in the bottle. Nicknamed the 'Champagne of the beers', this is truly unique worldwide. There are other sour beers, but never really as complex in its sourness as a real Lambic beer.

For fans of Lambiek and Oude Geuze: be sure to try a drier sherry wine ([Oloroso](#), [Palo Cortado](#)) or a [Vin Jaune](#). Many [Sour Ale](#) or [Brett Beer](#) will also appeal to you!

Oud Beersel Oude Geuze (37.5 cl Bottle) 6% Alc.

This affordable, yet high-quality Oude Geuze from Oud Beersel is made with lambic wort, brewed by Boon – but according to Oud Beersel's own home recipe. This special wort is then fermented in the Oud Beersel 'brewery', where it develops its characteristic flavors. The Oude Geuze is relatively soft in acidity and has a pleasant apple aroma. Price-quality a real winner!

€ 5.5

Cantillon - Gueuze 100% Lambic Bio (37.5 cl Bottle) 5% Alc.

Cantillon makes its beers 100% organic where possible. Beers that states this, therefore only contain organic ingredients. So does this Gueuze. Although the rules for Oude Geuze are followed nicely, they consciously choose not to use the protected name 'Oude Geuze'. The only existing lambic brewery in Brussels, enjoys a huge amount of attention worldwide, and is considered one of the crème de la crème of the beer world. They only use their own home-brewed lambic, and only sell it to one other blender: Tilquin (who uses it in small parts in its blends). It is therefore a very recognizable Gueuze, who beautifully reflects the house characteristics. We recognize a sulfuric touch, lots of wood, a sharp acidity (sometimes a bit of acetic acid), and a typical 'funk'.

€ 6.5

Cantillon - Gueuze 100% Lambic Bio (75 cl Bottle) 5% Alc.

Cantillon makes its beers 100% organic where possible. Beers that states this, therefore only contain organic ingredients. So does this Gueuze. Although the rules for Oude Geuze are followed nicely, they consciously choose not to use the protected name 'Oude Geuze'. The only existing lambic brewery in Brussels, enjoys a huge amount of attention worldwide, and is considered one of the crème de la crème of the beer world. They only use their own home-brewed lambic, and only sell it to one other blender: Tilquin (who uses it in small parts in its blends). It is therefore a very recognizable Gueuze, who beautifully reflects the house characteristics. We recognize a sulfuric touch, lots of wood, a sharp acidity (sometimes a bit of acetic acid), and a typical 'funk'.

€ 12

Fruit lambic

You will not find sweetened fruit beers on this list. After all, we think it is a shame that our beautiful Lambic beers are canceled out by artificial aromas. However, we would like to introduce you to fruit beer as it is intended. Real fruit, macerated on a pure (Lambic) beer. One can use Sour cherries for this, but other fruits are also used to make Fruit Lambic, such as raspberries, grapes, ... Because these beers are made with real fruit, they are seasonal, and some of these beers are very limited.

For fans of these fruit beers, be sure to try a nice [wine](#)!

Cantillon - Kriek (37.5 cl Bottle) 5.0% Alc.

On average 20 month old Lambic was ripened with a fruit intensity of 200 gr / l real cherries. The signature Cantillon flavor works particularly well with their fruit infusions, turning this into a world-renowned beer.

€ 10

Combination tip: Be sure to try this together with the 'Arran A La Belge', a whiskey matured in Cantillon Kriek barrels!

Cantillon - Kriek (75 cl bottle) 5.0% Alc.

On average 20 month old Lambic was ripened with a fruit intensity of 200 gr / l real cherries. The signature Cantillon flavor works particularly well with their fruit infusions, turning this into a world-renowned beer.

€ 20

Combination tip: Be sure to try this together with the 'Arran A La Belge', a whiskey matured in Cantillon Kriek barrels!

Cantillon - Rosé De Gambrinus (75 cl Bottle) 5% Alc.

Named behind the mythological figure 'Gambrinus', whose specialties were beer and enjoyment of life. The beer was given this name in 1986, to distance itself from the then often sweetened raspberry beers. However, it is certainly a raspberry lambic. Just like the cherry, it is used with an average of 20 month old lambic, which macerates for a few months on 200 gr per liter real raspberries.

€ 20

Cantillon - Nath 2020 (75 cl Bottle) 5.5% Alc.

Every year Cantillon releases their 'Zwanze' beer. These are beers off the beaten track, creative outlets.

In 2008, a rhubarb lambic was made for the first time under the name Zwanze. This could count on so much support (in particular from Jean - the current brewer - his wife) that the same beer was made for Zwanze 2012. From 2015 onwards an annual publication followed, from then on under the name Nath. The rhubarb goes hand in hand with the flavors of a lambic beer. Each year a drawing is chosen by one of the toddlers in Jean's wife's class, to adorn the label.

€ 15 *

Cantillon - St Lamvinus 2019 (75 cl Bottle) 7% Alc.

Saint Lamvinus is created after macerating fresh Merlot Grapes from the Saint-Emilion region in France, with for two to three year old lambic from Cantillon. The beer referments in the bottle, which causes it to develop carbonation. Very exclusive quantities are yearly released. Although the grapes are grown organically, the winegrower has no label and the mention of 'organic' is therefore not found on this bottle.

€ 20 *

Cantillon - St Lamvinus 2020 (75 cl Bottle) 7% Alc.

Saint Lamvinus is created after macerating fresh Merlot Grapes from the Saint-Emilion region in France, with two to three year old lambic from Cantillon. The beer referments in the bottle, which causes carbonation to develop. A bottle very sought after worldwide, which embodies the marriage between beer and wine. This one comes is released in very exclusive quantities every year. Although the grapes are grown organically, the winegrower does not have a label for this, and the mention of 'organic' can therefore not be found on this bottle.

€ 14 *

Cantillon - Vigneronne 2019 (75 cl Bottle) 6.5% Alc.

Vigneronne is another true classic in the Cantillon Line Up. In the past, this was always made with the Muscat grape, but from this version from 2019 onwards, they have opted for organically grown Viognier grapes. These are added to two-year-old lambic, and after further maturation, filled with secondary fermentation in the bottle.

The annual, small-scale yield of this beer is very popular worldwide. This beer is therefore a bottle that, given its popularity and quality, can enjoy a lot of prestige.

€ 20 *

Cantillon - Fou 'Foune 2020 (75 cl Bottle) 6% Alc.

Fou 'Foune is one of Cantillon's most sought-after fruit lambic. Every year around September, it is sold almost exclusively at the brewery. It is a lambic with the addition of apricots (300 grams per liter). Fresh, the beer drinks fruity as apricot juice. Over time, the lambic becomes more prominent.

€ 20 *

**** In order to give everyone the opportunity to taste these rare beers, we kindly ask you to limit your purchase of these specials to 1 bottle per purchase of € 75 (excluding prices in red or with a *)***

3 Fonteinen – Robijn ° 79 Season 18/19 (75 cl Bottle) 6% Alc.

Robijn is a very full, unique Oude Kriek. The maturation takes place in toasted wooden barrels, with a fruit intensity of no less than 1 kg / l beer. After maturing for at least four months, this fruit lambic is bottled with the addition of young lambic, which will provide a secondary fermentation in the bottle. This gives this Robijn a natural sparkle as we know it in the best sparkling wines.

€ 25 *

3 Fonteinen - Schaerbeekse Kriek Oogst 2018 (75 cl Bottle) 9.7% Alc.

3 Fonteinen has been very busy growing their ingredients locally in recent years. Think of the malt (old varieties of barley and wheat), the obvious spontaneous fermentation, but also fruit cultivation. The original cherry for kriek lambic beers is this variety 'Schaerbeekse Kriek'. However, due to its limited yield in the harvest, smaller fruit, and difficult to machine harvest properties, it has become quite rare. 3 Fonteinen opts to grow these high-quality cherries at local private individuals, who often still have a few cherry trees. In addition, private individuals receive a higher amount than the current market price. Taste, however, explains why they go to all that trouble. You can blindly recognize a 'Schaarbeek' cherry once you have gotten to know the taste. This specific bottle amounts to 100% 3 Fonteinen lambic, and a final intensity of 354 grams per liter.

€ 35 *

**** In order to give everyone the opportunity to taste these rare beers, we kindly ask you to limit your purchase of these specials to 1 bottle per purchase of € 75 (excluding prices in red or with a *)***

Tilquin - Pinot Gris (75 cl Bottle) 8.4% Alc.

Tilquin makes a wide variety of fruit infusions every year. These are very limitedly available at events. The two best variants will be released commercially the next season. In 2018-2019, one of the two 'winners' was this Pinot Gris. the success was so big that, exceptionally, this beer was commercially produced a second time in the 2019-2020 season. A very nice amalgamation of the beer world, represented by Lambiek, and the wine world, represented by the very fruity and smooth tasting Pinot Gris grape. Tilquin itself is not a brewer, but uses Cantillon wort (of course with the exception of Cantillon itself) as the only breeder, in combination with wort from Lindemans, Girardin, and Boon.

€ 35

Tilquin - Riesling (75cl Bottle) 7.7% Alc.

This fruit lambic is Tilquin's third grape variety. After the earlier Pinot Noir and Pinot Gris, this Riesling came on the market in 2020. The intensity is 325 grams of grapes per liter of lambic. A very nice amalgamation of the beer world, represented by Lambiek, and the wine world, represented by the very fruity and refined Riesling grape. Tilquin is not a brewer itself, but uses Cantillon wort as the only breeder (except Cantillon itself, of course), in combination with wort from Lindemans, Girardin, and Boon.

€ 35

Oud Beersel - Bzart Kriekenlambiek Millésime 2013 (75 cl Bottle) - 7% Alc.

Based on Kriekenlambiek 2013, Oud Beersel processed this beer with the 'Méthode Traditionnelle', known from Champagne. Contrary to what normally happens with Lambic beers, (sparkling wine-)yeast and sugar are added here before bottling. However, this sugar will ferment completely. The yeast will also not end up in the final bottle, as is typical with the Méthode Traditionnelle. The end product is therefore very close to a Fruit Lambic (with 400 g / l cherries), which contains the carbonation and complexity of a Champagne.

€ 30

Sour Ale

This category is a catch-all for all beers that have a sour taste, but do not fit into one of the previous categories. Here we find many different properties, as well as possibly the use of special or non-special barrel ripening or additives such as fruit.

For fans of Sour Ale: try a [Lambic / Oude Geuze](#) or a [Fruit beer based on lambic](#).

De Leite - Cuvée Jeun'homme (33cl Bottle) 6.5% Alc

This beer starts its life as a Belgian Blonde. After the typical fermentation has been completed, the beer is aged in an oak barrel, to which a minimal amount of Oud Beersel lambic is added. Given the small amount, this is not referred to as a blend. The yeasts and microflora in the lambic start a new, secondary fermentation of the beer. After this maturation and second fermentation, the beer has diminished in bitterness, but gains in complexity, acidity, and intensity.

€ 4

Alvinne - Cuvée Sofie (33 cl Bottle) 8% Alc.

Alvinne used to brew a wide variety of styles. Later they focused more on sour beers. In their previous batches of sour beers, they proudly suggested 'Phi', 'Sigma', and 'Omega'.

Later special versions were made of this. For example, the three basic beers were aged in oak barrels, which resulted in three new beers. This Cuvée Sofie is the result of a Bordeaux barrel maturation of their blonde, slightly higher alcoholic 'Phi'.

Cuvée Sofie in itself is the basis for a whole range of fruit infusions.

€ 5

Tall Poppy - Poppy Para Mi Sherry (33 cl Bottle) - 10.3% Alc.

After a marriage proposal in 2019, the wedding date for 2020 was chosen for us; Amina & Dylan. It was immediately clear that this would not become an ordinary wedding. Of course, high-quality drinks, delicious food and a personal touch had to be incorporated into the ceremony. Part of this very personal experience had to exist of course as our own beer, brewed for this event.

By analogy with our favorite complementary flavors, we looked for a rather sour beer, with little carbonation and an oxidative touch. Complex and full, yet drinkable.

We found the ideal partner in Jo Olluyn (Tall Poppy). He brewed a kind of Old Ale (according to his own recipe). Via Yarric (Beer Engineers) we were able to get a barrel of Massolino, which had previously matured Dulle Teve. (This would help for complexity and acidification). On a sunny winter day in early 2020, Dylan rushed to the brewery, where everything still had to be manually transferred from the wooden barrel to smaller barrels, after which the bottling could start. After a lot of struggle, the barrel got squeezed into the car (a Fiat Panda) and dropped off at Tall Poppy. Our good friend Jo did the rest.

A good six months later, our beer was ready. Full-bodied, tangy, complex, oak, drinkable...

Only the oxidation was left to be added. Because we didn't have enough time to let this process take place naturally (after years) like with Sherry or Vin Jaune, we decided to blend.

With nothing less than an A. Deleyto - Oloroso Sherry! After all, it had more than enough oxidative character to make the blend the wonder we hoped for. After each (Amina, Dylan, Jo) had done our tests, we came to the same conclusion. One and a half parts of sherry per eight parts of beer was the ideal blend. We bottled this without refermentation in the bottle. After all, its non-foaming character is a nod to the Sherry and White Wine past of this blend.

Most of the Batch was filled off in 33cl bottles. However, a few 75cl bottles were also filled for our personal collection - to celebrate our wedding anniversaries in style. ***Only the 75cl bottles included in the very limited available package '[Taste Weddings & Time Travels](#)' are the ones that ever leave our own collection.***

We expect this beer to be perishable for as long as we'll love each other. Its oxidative (nutty) character resists oxidation (cardboard) flavors well, the robustness and residual sweetness of the Sherry ensure a pleasant mouthfeel, and the alcohol and acidity ensure that the beer retains a certain freshness. It may foam very slightly over time. But let those be the kind of surprises that marriage and good drinks have in common - You never know what the next positive surprise will be!

€8

Buy 12 unit's and we'll add a free bottle of A. Deleyto Oloroso Sherry (75cl) !

Brett-Beer

These types of beers are (re) fermented with *Brettanomyces*, or Brett for short. This 'wild' yeast converts more sugars than *Saccharomyces* (traditional brewer's yeast), but works more slowly. The Brett also gives a unique aroma to the beers. This yeast is mainly encountered in Lambic beers (in combination with many other bacteria). Brett Beers are not sour (Brett does not make a beer sour), but due to its strong potency, it ferments more sugars, making the beer drier and may be misinterpreted as sour by some people.

For fans of Brett-Bier: be sure to try an [Oude Geuze!](#)

Het Nest - Schuppenaas (33 cl Bottle) 6.5% Alc.

Brewery Het Nest is of the ideology that the typical Belgian beers could use a new, fresh approach. With Schuppenaas, they represented themselves in the genre of Brett beers. This beer is made to have a real Brett taste when drunk fresh, but can of course also be stored perfectly.

€ 3

Barleywine

When the French started to heavily in their wine export to England, the response from England was not delayed. In order to compete with the wines, the English brewers developed a so-called 'Barleywine'. Beer, with an alcohol content comparable to that of wine. The beers consist of a combination of bitter and sweet, but are often more explicit towards one of these characteristics, than the center between the two. Siris mainly has sweeter Barleywines, which are very full, both in terms of mouthfeel and flavor intensity.

For the fans of Barleywine: be sure to try a sweet wine such as [Sauternes](#) or a [Pedro Ximenez \(Sherry\) Wine](#).

Meantime - Thomas Hardy's Ale (The Historical) 2018 (25 cl Bottle) 13.7% Alc.

This version of the legendary beer was aged in Scotch Whiskey casks for another six months, just as was the case with the very first batch from 1968. This 50th anniversary celebration has very limited availability and is known for its ageing potential.

€ 18

Hopsasam (Via Gulden Spoor) - Nonniversaire Calvados BA 2017 (50 cl Bottle) 12.5% Alc.

Hopsasam already made an international name with this version of a Barleywine. It is matured in Calvados Barrels for 4.5 months, after which it was re-fermented for another two months with Champagne yeast (which makes for a very fine pearl). The beer can keep for fifteen years, but a person wonders why he / she would wait so long. After all, there is a 364 out of 365 chance that today is not your birthday. And that is exactly what this beer is meant to celebrate - your Nonniversary !

€ 23

Baladin - Xyauyù 2013 - 14% Alc.

This Xyauyù range is absolutely unique in the beer world. The beer is brewed as Barleywine, but then undergoes a process of oxidation, as we know from Sherry and Madeira. Of course, the process takes many times longer than traditional beer, but the result is impressive. A complexity reminiscent of a Spirit, but an almost complete absence of alcohol boost. Drinks very smoothly, but prefers to be tasted because of its exceptional quality. These beers have no carbonation and remain very stable due to their oxidative character. This allows us to serve this beer by sample flasks, as well as full bottle.

€40 (Bottle 50 cl)

Baladin - Xyauyù Kentucky 2015 - 14% Alc.

This variant of Xyauyù is matured with tobacco leaves from Kentucky. This ensures an even more complex end product. An absolute winner that commands time and respect from anyone who will taste it.

€ 45 (Bottle 50 cl)

Braggot

A Braggot is a style of drink that combines mead and beer. Unlike a beer with honey, here a significant portion of fermentable sugars is obtained from the honey, as well as from the malts. The ratio is usually in the region of 50/50, although this may differ depending on the specific recipe.

A Braggot can be very sweet, to a bit more sour. Bitterness can also occur in a Braggot, and often herbs or fruits are used. A very diverse drink, therefore, of which it can be argued whether it belongs under Beer or Mead, or simply deserves its own category. For the time being, we place them under the beer styles, given the popularity of this drink is mainly in the beer environment. For fans of Braggot's; Be sure to try a [Mead](#) !

Labietis - Gaismas Ragana (50cl Bottle) 8% Alc.

This beer was made based on a 'recipe' that was found in a pot that was buried in a grave that was discovered in Denmark in 1929. The grave belonged to a deceased woman from 3400 years ago! She was baptized 'Witch Of Light' (Gaismas Ragana translated into Latvian). Through Labo research it was discovered that the jar was filled with something we can call beer (Beer originated around 10,000 BC, according to the best available data, but was not always the same drink as we know it today). The fermented malt-based drink was enriched with Wheat, Honey, Cranberries, Cowberries, Meadowsweet, Bog Myrtle and Lime Blossom. Today we call a fusion between Bier (malt-based fermented drink) and Mead (honey-based fermented drink) a 'Braggot', but this style designation does not capture the uniqueness of this product, so Labietis christened it a 'Bronze Age Braggot'. A beer that you really like, or not at all. Sour, spicy flavors are kept in check with a sweeter undertone. Enormously complex and truly unique, given that in Belgium this is only served at Siris!

€ 9

Labietis - Trīsvienība (37.5 cl Bottle) 9.2% Alc.

This version of Gaismas Ragana, is a blend between three versions. A lactic acid batch was fermented with *Brettanomyces*, and with *Saccharomyces Trois* (Brux). A third variant was matured in a Tokaji barrel. Finally, the assembly of these three versions was matured in Latvian Oak. The result is a more acidic, if possible even more complex version of Gaismas Ragana, which is perhaps even closer to the 'sample recipe' of 3,400 years ago. This version can also be enjoyed exclusively at Siris.

€ 11

Promotion Online Sale: Gaismas Ragana + Trīsvienība: € 18

Wine

A wine is made through the fermentation of grapes.

These grapes breathe their terroir (area where they grow, as well as the weather conditions) and the specific grape varieties. The ingredients are much more limited than, for example, with beer, which means they bring out the specific characteristics of the grapes very nicely.

Each bottle of wine tells the story of a whole year of hard work on the vineyard. All temperatures, all rainfall, all hours of sunshine. Even the age of the vines, the skills of the winegrower or the specific soil... Everything will have an effect on the result you will find in your glass.

In wines we find (at first sight) sparkling wines, Red Wines, White Wines, and Rosé's. However, there is so much more possible in this passionate world. Siris would like to introduce you to some other wine types.

White

A white wine is made by fermenting only the juice of the grapes. Because the juice is always light and clear in color, white wine can be made from both dark and light grapes. These wines are often fresh, fruity, floral and summery. Yet there are also some heavier white wines. We only place traditional white wines in this category. Specialties such as [Vin Jaune](#), [Sauternes](#), [Tokaji](#) or [Sherry's](#) can be found further on in this menu.

Fan of white wines? Be sure to try a fruity [IPA](#) (beer), or [Fruitlambic](#) (beer).

Toro Albalá - Dos Claveles 2018 - 12% Alc.

In the province of Cadiz (Southern Spain) we find the DO Montilla-Morilles. This region is known for its use (and cultivation) of the Pedro Ximenez grape (see further on in this menu for more Pedro Ximenez-Wines from Montilla-Morilles). These are normally made from sun-dried grapes, after which it is matured for a very long time. However, this 'Dos Claveles' is a white wine made from the famous Pedro Ximenez grape. The wine is very full and shows its specific grape characteristic (very fruity, with notes of peach, apple and pineapple). A very unique, yet smooth wine with a rather dry appearance. An ideal aperitif and a delicious wine to drink.

Bottle € 20

Hoenshof - Pinot Gris 2017 - 12.5% Alc.

This Semi-skimmed Belgian wine uses 100% Pinot Gris grapes. It characterizes itself as a semi-skimmed wine, with a slightly smoky character. The maturation of 6 months on Romanian oak ensures mild, soft acids, which are nicely counteracted by the fresh aromas (peach, floral, slightly buttery).

Bottle € 28

José Pariente - Verdejo 2018 - 13% Alc.

From the Spanish, rather northern wine region 'Castilla Y León', this wine bears the appellation of DO Rueda. It is extracted purely from the Verdejo grape. As the base wine of this domain, it also immediately counts as the showpiece. The wine is an explosion of aromas: mineral, fruity (lime and green apple), a strong citrus character and a mineral smoked touch. A very juicy wine, with ripe acids that completely balance the experience.

Bottle € 26

Massolino - Langhe Chardonnay 2018 - 14%

This Italian top chardonnay matures in oak barrels. The wine from Piemonte, the culinary heart of Italy, was awarded with 92 Parker Points, and according to the international wine press is consistently among the top wines in the world.

Bottle (75cl): € 40

Promotion Online Sale: € 30

Enric Soler - Nun Vinya dels Taus 2018 - 12.5% Alc.

A wine from the area of Catalonia, more specifically the area of the appellation 'DO Penedès' - the largest in the area of Catalonia.

Here we find the miniature domain of 'Enric Soler'. The grapes (100% Xarel.lo) are grown into a wine that will rest for eight months on French oak. The production includes only 2753 bottles. Fortunately, you only need one bottle for an unforgettable evening! The wine is very powerful, with a very mature profile with pronounced minerals on top of the very fresh profile.

A true revelation that you will remember for a long time to come.

Bottle € 100

Rosé

Rosé wine is made from grape must that has a light maceration on the skins. For this, blue grapes are always needed (whether or not diluted with green grapes). The duration of the maceration determines the color and intensity of the rosé wine. It is not allowed to mix red with white wine and market it as rosé, with the exception of Rosé Champagne. This style is still less in terms of production than red and white, but has gained a lot of new ground, especially in recent years. This is partly thanks to some beautiful Rosé's that have recently come onto the market.

Albet I Noya - Curiosa Rosat 2019 - 13% Alc.

A soft rosé from DO Penedes (Spain) composed of 70% Pinot Noir and 30% Syrah. Both in the nose and in the mouth, the wine has a particularly fruity feel (strawberry, cherries) without becoming too sweet. After all, a fresh acidity brings balance to the whole. It is a smooth drinker, yet provides a pleasant taste experience.

Bottle € 20

Promotion Online Sale: € 17.5

Jané Ventura - Vinyes Rosé 2018 - 12.5% Alc.

This Rosé from Catalonia (DOPenedès) was made after years of experimentation with 45% Tempranillo, 20% Merlot, 20% Sumoll and 15% Syrah. It is a very distinctive Rosé, certainly not a liquid candy. A powerful, typical wine drink that guarantees a refined, tasteful experience.

Bottle € 24

Cellar Mas De Les Pereles - Nunci Rosé 2016 Pereres - 14.5% Alc.

This Priorat (DOQ) from Catalonia was made with Cabernet Franc, Grenache Noir, Macabeao, Grenache Blanc, Moscatell Alexandrie and Moscatell Petit Grain.

It is a very full, slightly tart Rosé with a captivating character. The wine is very fresh and tasty.

Bottle € 45

Red Wine

Red wine is made from purple grapes. After the grapes are pressed, they get a maceration on their skins, which provides the familiar color, but also a lot of aromas and flavors in the wine. In this category we only place the classic red wines. Specialties such as Maury can be found further in this menu.

Fan of red wine? Then be sure to try a [Vlaams Rood / Oud Bruin \(beer\)](#).

Celler Del Roure - Vermell 2017 - 13% Alc.

Our red house wine is this Vermell. In the Spanish region of Levante (eastern side of the country) this wine is made with three grape varieties:

75% Tintorera, 15% Monastrell and 10% Mando. The wine is aged in amphorae and therefore has a surprisingly specific character.

Bottle € 20

Helshoven - Stierenbloed 2018 - 13.5% Alc.

This Belgian wine was named after the legend of a Hungarian story. The wine is made with rather unknown grape varieties (30% Cabernet Dorsa, 60% Cabernet Cantor, 10% Cabernet Cortis.) Cabernet Sauvignon needs a slightly more southerly climate, but these varieties were developed through crossings that do well in our country. The wine is very fruity (black currants, cassis, red fruit), spicy and slightly animalic (leather, tobacco). The tasty, firm finish is accompanied by soft tannins.

Bottle 40

Mas De Les Perenes - Nuncito 2012 - 15% Alc.

A wine from the Catalonia area, more specifically the area of the 'Priorat' appellation (about 150 km south of Barcelona). After a long maceration at low temperature, this Nuncito is matured in French barrels. An elegant taste brings out the typical appellation and grape varieties (38% Syrah, 22% Cabernet Franc, 21% Garnatxa, 12% Cariñena and 7% Merlot).
Wonderful example of a Priorat wine!

Bottle € 40

Promotion Online Sale: € 35

Sparkling Wines

We can divide Sparkling Wine into different categories, depending on the region or the quality. Well-known examples are, for example, the French Champagne, the Spanish Cava or the Italian Prosecco. The lesser qualities are often simply called 'sparkling wine', though this doesn't necessarily mean it's lower quality. A sparkling wine is synonymous with party's.

Siris is happy to offer you a few options to celebrate an event of your choice... With a glass full of quality!

For fans of Sparkling wines: be sure to try an [Oude Geuze \(beer\)](#) or a [Saison \(beer\)](#).

Cava Damia - 1637 Brut Selección especial (75 cl) - 11.5% Alc.

This Cava from the region of Catalonia was made from 50% Xarel.lo, 30% Macabeu and 20% Parellada. It offers a very creamy mousse and, thanks to the low dosage of 4g / l, a very dry mouthfeel. The acids here are very fruity and juicy. The finish has a character that is reminiscent of nuts.

Bottle € 22

Hoenshof - Blanc De Blancs Lambic 2015 (75cl) - 13% Alc.

The very last bottles of this blend are proudly served at Siris. Unlike Blanc De Blancs in Champagne, where it usually contains 100% chardonnay, this wine is made from Pinot Gris grapes. To this is added - as Liqueur de dosage - five percent chardonnay, which was inoculated with lambic and its yeasts and bacteria. After 4 years of maturing 'sur lattes', this bottle came onto the market without filtering, where it was highly regarded by experts. A very tasty sparkling wine with the typical lambic touch, which perfectly complements the fruity aromas of apple and citrus, among others.

Bottle € 40

Ruinart - Champagne Brut (75 cl) - 12% Alc.

This very refined, elegant Champagne is made from Pinot Noir (60%) and Chardonnay (40%) from different vintages. Called 'dangerous seducer' by some leading reviewers. A complex champagne, with aromas of red currant, vanilla and earthy notes. This Champagne is aged for at least 3 years in the cellars before it is marketed. This Champagne is packaged in a typical, convex bottle.

Bottle € 100

Promotion Online Sale: € 80

Dom Perignon - Champagne Vintage 2009 - 12% Alc.

Known as 'the king of Champagne', this sparkling wine is always released as vintage. Only in exceptional years, this Cuvée Prestige (top segment of the winery) is produced. 2009 has been such a year. The Champagne 'Dom Perignon' is named after the Benedictine Monk 'Pierre Pérignon' who was nicknamed Don Pérignon. It is this monk who is believed to have determined the current way of creating Champagne. Every year that Dom Perignon comes onto the market, the Champagne wins numerous awards, and every time it is in the top 10 best Champagnes in the world. Champagne is made exclusively from young grapes from the same vintage. A secret blend between Pinot Noir and Chardonnay is used for this. The Champagne is aged for at least 7 years in the cellars before it is sold. The taste is characterized by its very refined elegance, completely in balance and harmony.

This Vintage 2009 has stone fruit, guava and grapefruit peel in its initial aroma. After some aeration it develops, among other things, woody vanilla. The taste is full, fruity, fleshy and very deep. A silky, salty, juicy side and even a slightly bitter touch complete the experience.

A Champagne that is expected to be able to survive for a surprising number of years. Aside from its tremendous quality, this Champagne is particularly popular in clubs due to its legendary status, as well as its glow-in-the-dark label.

Bottle € 200

Promotion Online Sale: € 190

Gramona - Enoteca Brut Nature Gran Reserva 2001 (75 cl.)

Gramona is a household name in the world of sparkling wine. In 2017, this appellation was founded by six Spanish Cava producers (together accounting for 30% of the Cavas in the top category Gran Reserva). In 2019 they took the decision to remove the name 'Cava' from their brands, as they find the current rules too lax. Corpinnat stands for a separate designation of origin of ten producers from the heart of the Penedès. They allow their sparkling wine to mature for eighteen months after the méthode traditionnelle and only use grapes from organic vineyards. This Corpinnat is made from 75% Xarel.lo and 25% Macabeu.

2001 was a second consecutive year of extreme drought. This creates a scarce, but very qualitative harvest (especially for the Xarel.lo). The grapes ripened very quickly, which resulted in an early harvest and therefore good acidity. This Corpinnat is therefore particularly suitable for long ripening. Contrary to what many houses do, this domain is specialized in the aging of Sparkling Wine (some up to 70 years!). This has been matured in a barrel no less than twelve years. The wine was rewarded with an extreme score of 99 Parker points. In one fell swoop, she won the prizes for 'highest scoring Spanish sparkling wine ever', 'Best score of a Spanish wine in the 27 years of the Penin score' and of course also 'Best Spanish wine 2017'.

An absolute pearl that can age for a long time to come, but because of the demand that exceeds the supply, it is quite difficult to find.

This very luxurious wine is only served by the bottle, given its sparkling character. Each bottle is served with a very sleek gift box, including an extra information booklet. Each of these bottles (2000 copies made) is also numbered.

Bottle € 200

Promotion Online Sale: € 190

Vin Jaune

Vin Jaune is a specialty from the Jura wine region in France. This smallest wine region in the country mainly grows the Savagnin grape variety for this wine. The grapes are picked late in the season, which obviously poses a greater risk to the winegrower.

After fermentation, this wine is aged in walnut barrels. Some of this wine will evaporate and after a while the wine will get a layer of bacteria on top of its surface. This layer (which we call 'flor' in the Sherry world) is called 'voile' in the Jura. This layer (consisting of vinegar bacteria) makes the wine very dry and particularly rich in aromas. This wine is deliberately exposed to large temperature differences, which promotes its oxidative character. After a minimum maturation of six years and three months, a wine, which has followed all the rules, may call itself a Vin Jaune. During that time, the winegrower loses 38% of the wine to evaporation, something that is symbolized in the typical 62 cl bottles (Clavelin).

Given the high intensity of labor and the small volume of plantings, Vin Jaune wines are rather rare and relatively expensive compared to other wines. However, the result can perfectly explain that. Its oxidative character, as well as the dry qualities in the wine, come forth even better after a few years of aging. This wine is therefore known for its particularly long storage potential.

For fans of Vin Jaune: be sure to try a [Palo Cortado](#), an [Oloroso Sherry](#) or an [Oude Geuze \(beer\)](#).

Domaine Martin Faudot - Vin Jaune 2010 - 13.5% Alc.

This high-quality Vin Jaune has just a little more acidity than most other Vin Jaune wines. This makes this wine a very fresh, relatively drinkable drink that will be especially appreciated by connoisseurs.

€ 50

Fruitwine

In the wine world, we notice more and more that experimentation is taking place, and the boundaries of classical styles are slowly disappearing. An interesting development, for example, is the emergence of wines made from alternative fruit. Fruits such as Apples, Pears, and even Quince are classified under the Cider category, but nowadays you can also find a range of other options. Just think of rhubarb, berries, or even strawberry. Some of these wines are 'méthode traditionnelle', others are without a carbonated character.

For fans of fruit wines, be sure to try a [Quince](#).

Jaanihanso - Cassis Méthose Traditionelle (75 cl Bottle) 11% Alc.

This sparkling wine is made from cassis berries. A deep red color is strongly reminiscent of a red wine, where the tannin present fulfills a nice expectation. The wine has a rather dry character, and offers strong aromas, in which especially spiciness and berries emerge.

€ 25

Jaanihanso - Rheum Rhubarberivahuvein (75cl Bottle) 10% Alc.

A sparkling Rhubarb wine from Estonia, which is aged for at least 6 months before being released. In terms of sparkling character, the comparison with Champagne is never far away, but the intense aromas clearly seem different. Very recognizable rhubarb, without becoming too dry or sour. A tasteful aperitif bottle!

€ 25

Hoenshof - Gooseberry wine (50 Cl Bottle) 12% Alc.

This gooseberry wine macerated for 6 weeks on the skins and reached a final residual sugar value of 50 grams per liter. The wine is very fruity, complex and mainly offers culinary possibilities.

Bottle € 32

Hoenshof - Strawberry wine (37.5 Cl Bottle) 12% Alc.

Since strawberries cannot simply be 'squeezed', they should be hung in nets. The juice collected (the leakage occurs via gravity) is then fermented into this strawberry wine. Although the smell is very 'sweet' (expectations that are inherent to the aroma of strawberry), the wine is rather dry, with even a nice acidity. A particularly surprising fruit wine, and a favorite of many, thanks to its striking natural aroma.

Bottle 37.5 cl: € 28 / Bottle 50 cl: € 34

Hoenshof - Cherry Wine 2018 (50 Cl Bottle) 12% Alc.

Because only sweet cherries would produce a too sweet, one-sided wine, they are cut with sour cherries. The result is therefore a complex dessert wine that is not too sweet, but offers a full fruitiness. However, with a residual sugar content of 30 to 50 grams per liter, it does offer full-bodied taste. Perhaps Hoenshof's best-selling fruit wine, which scores especially in the culinary world. Expect an explosion of flavor, where the fruitiness almost screams for a combination with chocolate.

Bottle € 28

Sherry - Manzanilla

This style of Sherry is closely related to Fino. Manzanilla also ripens under a Flor (yeast layer) that protects the drink against oxidation, and is extracted from the first pressing of the Palomino grape. The difference, however, is that a Manzanilla specifically comes from the village of Sanlúcar de Barrameda. This village is located near the Atlantic Ocean, where the sea breeze provides a slightly Salty taste in the grapes, as well as the wines that are obtained from them. Manzanilla is a perfect aperitif and also goes well with light starters. For fans of Manzanilla: Also try a [Fino](#)

Valdespino - Deliciosa (37.5 cl Bottle) 15% Alc.

This Manzanilla from Valdespino is matured in the well-known system of Soleras and Criaderas. After years of rest in these barrels, the wine is marketed under the name Deliciosa. A very beautiful, refined example of a Manzanilla. We only serve this Sherry per 37.5 cl bottle, in order to guarantee optimum freshness and therefore quality.

€ 20

Sherry - Oloroso

An Oloroso Sherry is typically made with the Palomino grape. This white grape is the largest in use in Sherries. The first pressing of these grapes goes to the production of, for example, Fino Sherry. These Sherries ripen under a yeast layer (the so-called Flor), which protects the wine against oxidation.

Oloroso Sherry is made from a second pressing of this grape. The wine then ripens oxidatively (after fermentation enough alcohol is added to it so that the yeast cannot build up a Flor layer), which will give the Sherry complex oxidative flavors. The second pressing provides a slightly less refined, but much more robust taste, and a slightly darker color.

For fans of Oloroso: be sure to try a [Vin Jaune Wine](#) or a [Palo Cortado Sherry!](#)

Gutiérrez Colosia - Oloroso - 18% Alc.

Although this oloroso managed to score 93 Parker Points, and matured no less than 15 years in Solera, it is nevertheless extremely affordable. It is a very smooth, refined Oloroso that is very easy to drink. All typical characteristics for an Oloroso are nicely brought to the fore in this version of Gutiérrez Colosia.

Bottle € 23

Sherry - Pedro Ximenez

This style of Sherry is very sweet. For this, grapes of the same-named variety are used, which are sun-dried (right after harvesting) into raisins. It is these raisins that are pressed to the juice that will be made into Pedro Ximenez Sherry. These Sherries are very full of taste and mouthfeel, with a high residual sugar content and complex aromas, which are often reminiscent of chocolate, dark fruit and of course raisins.

For the fans of Pedro Ximenez Sherry: be sure to try the [Pedro Ximenez Wines from Montilla-Moriles](#), a [Maury Wine](#), or a [Barleywine Beer](#).

Osborne - Pedro Ximenez 1827 - 17% Alc.

A very budgetairy Pedro Ximenez from Osborne. This Pedro Ximenez is a good example of the style, which is very sweet and is often enjoyed as a dessert. A very light salty touch makes this firmly sweet wine a beautifully balanced end product.

€25 (75 cl bottle)

DO Montilla-Moriles - Pedro Ximénez

Closely related to the slightly more southern Sherry region, this appellation includes wines made in the area concentrated southeast of Córdoba, between the towns of Montilla and Moriles. The climate here is particularly warm, and few grapes can handle this. The Pedro Ximenez is one such grape. Famous for its high sugar content - enhanced by the sunny, warm climate - about 95% of all planted grape vines belong to this variety. Many of these grapes will be sold to Sherry houses, but a few bodegas are also active here. They are known for producing the best sweet wines in the world - The Pedro Ximenez wines from DO Montilla-Moriles. Just like Pedro Ximenez from the Sherry region, the grapes are dried in the sun after picking into grapes. Juice is pressed from this, which contains too much sugar for proper fermentation. The wine often ferments to only about 1% Alc., To which alcohol is then added. The wines then continue to mature oxidatively in oak barrels. The region is known for aging its wines for a very long time. Although this is anything but smart commercially, they ensure that we can enjoy this nectar today.

For the fans of Pedro Ximenez from Montilla-Moriles: be sure to try the [Sherry variant of the same name](#), or an [Imperial Stout Beer](#).

Toro Albalá - Don PX 2014 - 17% Alc.

This Don PX from Toro Albalá is a relatively young wine (by the standards of this house) which is specified by the lack of wood aging. The sun-dried Pedro Ximenez grapes are pressed, fermented and finished in steel tanks. That is why this variant is even thicker and sweeter. A real treat, especially for those with a sweet tooth!

€25 (37.5 cl Bottle)

Alvear - Pedro Ximenez Añada 2015 - 16% Alc.

This Añada ripens for at least 12 months on Tinajas. These are large, 3 meter high earthen vats. For this pottery is used that reflects the quality of the soil in which the grape vines are rooted as good as possible.

Both Parker and Penin scored this vintage above 90 points.

€25 (37.5 cl Bottle)

Alvear - Pedro Ximenez Añada 2011 - 17% Alc.

In his mythical score of no less than 100 points, Parker described this Pedro Ximenez as follows:

Alvear's 2011 Pedro Ximenez de Anada is the most amazing Pedro Ximenez I have ever tasted. It may also be one of the first to be vintage-dated. The grapes were hand-harvested in September, then allowed to dry in the sunshine until they began fermentation, which is ultimately arrested by the addition of spirits. The wine spent six months in large American oak prior to being bottled. It is an amazing effort that looks like molasses. Notes of macerated figs, chocolate and caramelized tropical fruits emerge from this full-bodied, unctuously-textured wine. While sweet, it has enough acidity to balance out its richness. This astonishing 2011 Pedro Ximenez will last as long as any reader of this newsletter.

We are without a doubt very honored that Siris can serve this very unique and highly sought after wine.

€ 100 (37.5 cl Bottle)

Ice wine

With an Ice wine, the grapes are left to hang for a very long time (until night frost occurs). Picking is only possible when the night temperature is below -7°C .

As a result, the grapes that are left by this period will be much fuller due to the nutrients. They therefore contain a lot of sugar, taste and aroma. During pressing, the frozen water is removed, and a much more concentrated juice is obtained. Due to the high sugar content, the fermentation time also takes longer than with a normal wine. However, there are also risks associated with the production of Ice wine. For example, a late frost can result in moldy grapes, and thus a lost year. Also, one should not press too hard (in an attempt to extract more juice) as one will then be able to find the bitter tannins from the pit and peel in the wine. These risks are expressed in the price of these types of wines, which in turn can be perfectly accepted when you taste them.

For fans of Ice Wine: Be sure to try [Ice Cider](#) or [Sauternes Wine](#).

Domain Cuvelier - Biz Oet - 10.5% Alc.

This Pinot Noir Belgian Ice Wine comes from a small wine estate (2.5 ha) in Borgloon. Just like the style, this wine is also very sweet. Yet it contains enough natural acids to pull the wine into a beautiful balance, which makes this Ice wine a real top product. This is something we as Belgians can be genuinely proud of being able to give.

€ 35 (37.5 cl bottle)

Mead

Mead is an ancient specialty (according to some sources the first fermented drink) in which honey is mixed with water and allowed to ferment.

Optionally, one can still differentiate by variations of additives (think of fruit, nuts ...) or special barrels.

The important differences in basic mead are mainly due to the specific honey that is used, the water content and the duration of the ripening.

Mead it is often described as 'Honey wine' to give people who are not familiar with it a kind of idea of what it is. Yet this drink has nothing to do with wine. Like Beer and Cider, this is also a separate fermented drink. Currently we are seeing a revival of Mead worldwide. Especially in America, the boundaries of the possible are explored, by means of, among other things, extreme fruit infusions to create extremely intense flavors.

For the fans of Mead: be sure to try an [Ice Wine](#) or a [Tokaji Wine](#).

The Blacksmith's Meadery - Sanguis Regis - 12% Alc.

This relatively dry blackberry mead (450 grams per liter intensity) is the ideal mead for wine lovers. Less sweet than the 'plus ultra' variant, this Mead is very suitable at the table, or of course in your favorite bar.

Bottle (75 cl) € 20

The Blacksmith's Meadery - Sanguis Regis Plus Ultra - 11% Alc.

With 900 grams of fruit and 500 grams of honey per liter, this variant is the big brother of 'Sanguis Regis'. Sweeter and more intense when drunk, this makes for a real tasty session.

Bottle (75cl) € 25

The Blacksmith's Meadery - Lynn's Christmas Mead - 15% Alc.

A decidedly festive mead from our favorite local meadery!

This mead was flavored with gingerbread spices and matured on Lotus Speculaas cookies (a Belgian specialty). Its higher alcohol percentage than we are used to at Blacksmith's meads, also ensures a warmer aftertaste. Only 50 of these bottles were sold (via pre-orders) around the turn of the year 2020-2021.

€ 37.5 (Bottle 75cl)

The Blacksmith's Meadery - 2001: a Strawberry Oddity - 15% Alc.

A distinctly fruity strawberry mead. According to Meadmaker Gert, even to strawberry aromatic, until he took part in one of our online tastings and tried Superstition's "Stawberry Sunrise" there. Just the same intensity, and the tasters all loved it! However, Gert chose to refine his version by adding a light rhubarb touch (balance) and finishing it with a hint of vanilla.

€ 25 (Bottle of 75 cl)

Cider

Cider is created by fermenting pressed apples. Nowadays we mainly know cider from the industrial, often sweet drinks. All too often these are made on the basis of concentrate, and have additions of all kinds of flavors. In Cider, however, there is also a very artisan segment, with a variety of styles.

Cider can be very dry to very sweet. There are sour Ciders, or some more bitter. Other fruits are also used to make a 'fruit wine'. These are, for example, fermented drinks based on pear or quince.

Some Ciders also get an addition of extra fruits or herbs.

As you can see, Cider is a surprisingly versatile drink, from aperitif to digestif!

Tannic Cider

This style has a distinct character from the tannins from the flesh of the apples. Here we find, for example, the well-known Norman or Breton Cider, but this name is not regionally determined.

In the Tannic Cider we find - in addition to very classic Cider - that slightly more 'entry-level friendly' Cider. Because we at Siris choose not to offer lower quality, you will not find a supermarket Cider here. We do offer you a nice alternative, which can be a build-up to real Cider. In this category you will find the Ciders you may know best. But don't let that confuse you, here too are gems that can be a discovery!

Are you a fan of Tannic Cider, be sure to try a [full-bodied Red Wine](#), or an [Ice Cider](#)!

Wignac - Cidre Naturel (33 Cl Bottle) 4.5% Alc.

This Belgian Tannic Cider is made with 65% eating apple varieties and 'only' 35% Cider apples. This makes the Cider a bit sweeter. This 'Cidre Naturel' is therefore particularly suitable for those who want to take their first steps in the wide world of Cider. In contrast to supermarket brands, however, only real apples are used here, so that they continue to taste very natural.

€ 5.5

La Galotière - Cidre Fermier Bio (33 Cl Bottle) 5% Alc.

A classic Normandy Cider with a strong, natural flavor bouquet. Made with no fewer than 52 varieties, exclusively organic apples. This Cider beautifully shows the qualities of a Tannic Cider, but surprises with its intensity and complexity. A very nice, bon-vivant product that is great in food pairing, but can also stand on its own.

€ 6.5

Famille Dupont - Cidre Réserve (75cl Bottle) 7.5% Alc.

This Normandy Cider matured in wooden barrels for 6 months. These barrels have previously contained Calvados, also from the Famille Dupont house.

€ 25

Acid Cider

This sub-category of Cider with a higher acidity, is fermented to very low gravity, resulting in a dry, less sweet cider with a higher alcohol content. An Acid Cider is therefore an ideal ally to provide refreshment on a summer day.

Are you a fan of Acid Cider: then be sure to try a [Sparkling Wine](#) or [Oude Geuze](#).

Abavas - Premium Brut (33cl Bottle) 8.5% Alc.

A very beautiful, refined Acid Cider that has been inspired by the world of Sparkling Wines. This Cider is the result of a blend of four apple varieties from Latvia. After fermentation, the Cider was allowed to ripen for another eight months at low temperatures. An ideal Cider for a wine lover, which is also perfect as an appetizer.

€ 5.5

Hoenshof - Cider Lambic 2018 (75 Cl Bottle) 9% Alc.

This very specific cider from Hoenshof is made from a selection of old apple varieties, which contain more acids than the current eating apples. With the addition of lambic and apple must, this cider is refermented in the bottle. It is therefore no surprise that this cider is filled unfiltered. In the taste we find a dry cider, which nicely retains its fruitiness, and complements it with the typical lambic flavor.

€ 32

Quince

A Quince is a rare sub-category, which originates from fermented quince. In itself, a Quince cannot call itself Cider (since it is not made on the basis of apples), but just like Perry, it is very often placed in that category.

This fruit comes from the rose family but is closely related to the apple, pear and rowan.

Because special varieties of apples or pears are used in Cider / Perry, which are much less tasty to eat neat, but are more suitable for making drinks, this Quince is also very suitable for its use. Quinces themselves are difficult to eat, full of tannins and phenols, hard and sour. However, in this drink they shine like the stars in the sky. We will therefore probably see a growing market share in this when the drink is known to a larger audience.

Are you a fan of Quince? Then be sure to try a [Perry!](#)

Ramborn - Luxembourghish Garden Quince (0.75 cl Bottle) 6.8% Alc.

This Quince approaches the perfect balance between sour, sweet and tannins.

Elegance is underpinned with powerful fruity notes. The format of the bottle emphasizes its festive character, which will certainly impress many enthusiasts. Your taste buds will dance with pleasure!

€ 25

Perry

A Perry is a fermented drink based on pears. Although they are not fermented from apples, they do belong to a kind of sub-category of Cider, due to their similar character. A Perry used to be a common drink, drunk at the English court centuries ago, but is relatively rare today. After all, pear juice is a lot more difficult to ferment.

In recent years there has been an increase in Perry's, because of the use of the commercially more interesting name 'Pearwine'. An industrial Perry contains different types of sugars and extracts, such as corn syrup. This often makes the drink much sweeter. A traditional Perry is much drier, and can safely compete with qualitydriven, traditional Ciders made from apple. Unlike apples, pears contain *sorbitol*, an indigestible sugar. This always gives a Perry (even a dry one) a subtly elegant, round touch.

Do you like Perry? Then be sure to try an [Acid Cider!](#)

Dunkertons - Organic Perry (33cl Bottle) 7.5% Alc.

This stronger Perry has a surprisingly spicy taste. Very refreshing and intense and completely organic. This Perry has already won several awards and is therefore an added value on every quality card. Very suitable for fans of Oude Geuze beers.

€ 5.5

Ice Cider

Ice cider is produced from frozen apples. Leaving the apples hanging longer means they will be more nutrient-loaded by the harvest. As a result, they will have a greater concentration of taste and sugars. When pressing the apples, you can also remove the frozen water, and thus obtain a very intense product.

However, this profession involves risks. The grower literally puts his fate in the hands of nature, with the loss of an entire annual yield as the risk. This translates into the price of this drink, which in turn is perfectly justified when the products can be tasted. In addition to apples, you will also find Ice versions of Perry and Quince under this chapter.

Are you a fan of Ice Cider? Be sure to try an [Ice wine](#) or a [mead](#).

Famille Dupont - Givre 2016 - 10% Alc.

An Ice Cider from our own neighboring country, France. Dupont is a well-respected authority on Ciders and we are happy to offer their Ice Cider. An affordable Ice Cider, which is nevertheless very full of flavor, and gives a nice idea of what this style entails.

Bottle € 30

Jaanihanso - JÄÄ Ice Cider - 12% Alc.

This Ice Cider from Estonia is made with local apple varieties. A strikingly fresh Ice Cider, with slightly more acidity than we are used to on average.

Bottle € 30

Jerome Winery - Mr. Apple - 10% Alc.

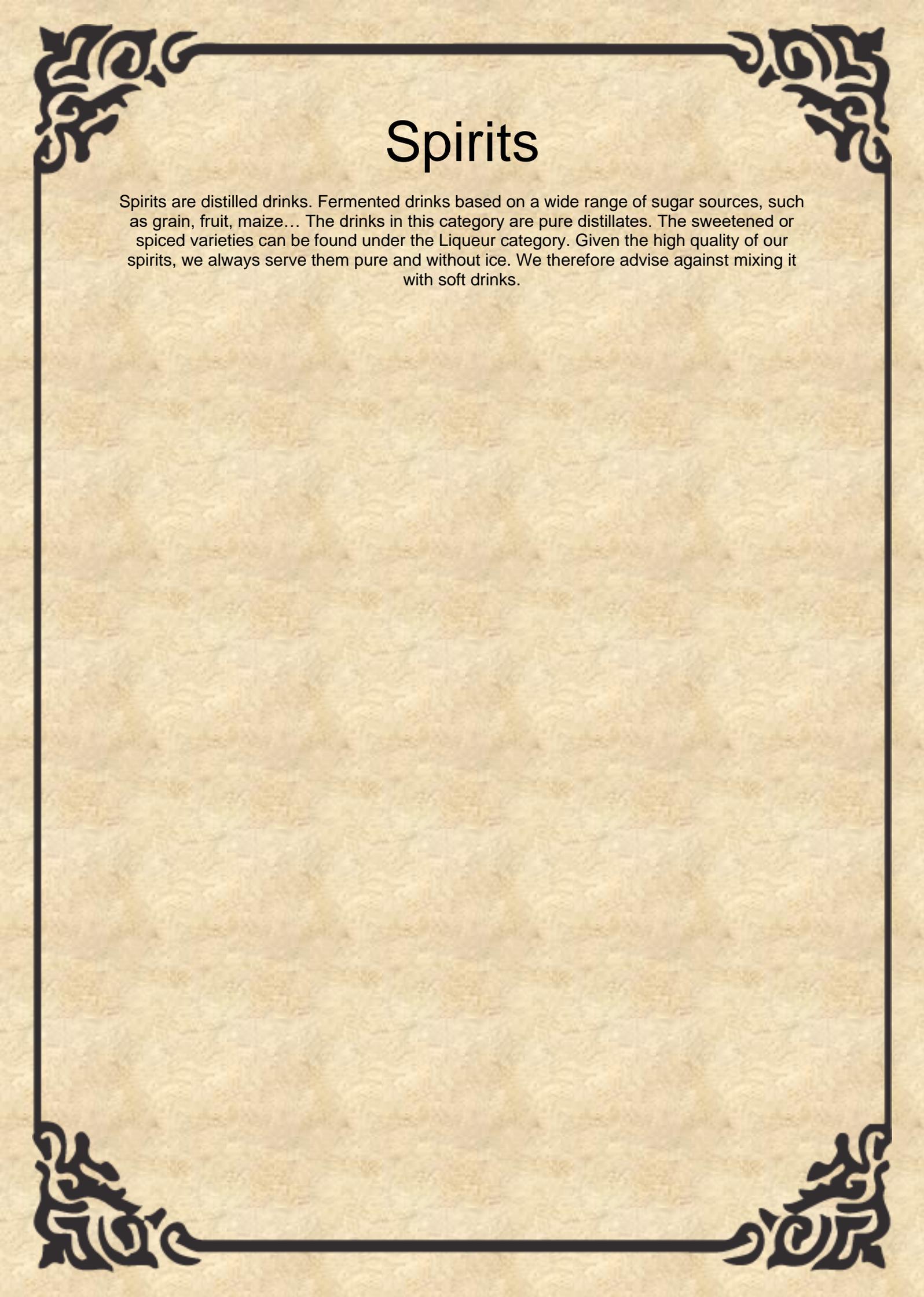
A special Ice Cider from Belgium. This cider has a pronounced 'candy' character, which can also be described as candied apple. No less than 15 kilograms of apples are used for one bottle of Mr Apple (37.5 cl). Jonagold and Greenstar apples were used for this ice cider.

€ 35 (Bottle 37.5 cl)

Jerome Winery - Mr. Pear - 12% Alc.

This IcePerry (pear ice wine) from Belgium, contains no less than 15 kilograms of fruit per 37.5 cl bottle. A wonderful balance between the clearly sweet taste (pear, spices, even slightly candy-like) and the acidity present. This Iceperry is a winner for anyone who likes intense flavors.

€ 35 (Bottle 37.5 cl)



Spirits

Spirits are distilled drinks. Fermented drinks based on a wide range of sugar sources, such as grain, fruit, maize... The drinks in this category are pure distillates. The sweetened or spiced varieties can be found under the Liqueur category. Given the high quality of our spirits, we always serve them pure and without ice. We therefore advise against mixing it with soft drinks.

Gin

Gin is a spirit that is closely related to our own Jenever. For this purpose a fermented drink is distilled, based on malts and herbs. Juniper berries in particular are very important in this, but most gins arise from a large selection of specific aromatic plants and herbs. Gin is often mixed with Tonic. This mixed drink has gained tremendous popularity in recent years. Yet you can certainly drink a quality gin pure, in order to perceive its specific character.

Mediterranean Premium Spirits - Barcelona Ginraw Gastronomical Gin - 42.3% Alc.

This gin was created specifically for its gastronomic character. A project made possible in part by a number of specialists:

Rosendo Mateu, maître-perfumer, one of the world's most famous 'noses' who also contributed the perfume desserts of Jordi Roca of Celler de Can Roca (best restaurant in the world 2013 -2015)

Javier Caballero, Barcelona's most famous mixologist;

Sergi Figueras, best sommelier in Spain 2012;

and **Xano Saguer**, top chef and owner of Espaisucre in Barcelona.

The gin uses only seven botanicals: fresh lime and lemon zest, kaffir lime, bay leaves, smoky black cardamom and coriander seeds. The distillation is done at low temperatures, so that the essential, delicate aromas are preserved. This Gin has been specially developed to be enjoyed neat, but can also be drunk as a Gin-tonic.

€ 45

Alcohol-free

PROMO ONLINE SALE: All Soft drinks 4 + 1 free

Abbondio - Lola Cola (27.5 Cl Bottle)

Abbondio's cola (one of Italy's most prestigious beverage producers) is specially made for gourmets. Completely natural, free from artificial dyes or preservatives.

€ 3

Elixia - Cola Artisanal + Tahite Vanilla (33 Cl Bottle)

This artisan cola is flavored with vanilla from Tahiti. Slightly lighter in color than we are used to in a cola, it has a distinct fresh, citrus-oriented character. The fine bubbles emphasize the superior quality of this soft drink.

€ 4

Firefly - Peach & Green Tea (33 Cl Bottle)

This surprising seasoning is our alternative to an 'Iced Tea'. However, he is much more of that! With a surprising complexity, the drink uses kola nuts, grapes, maté, green tea and peach. Refreshing, and revitalizing!

€ 4

Taste Weddings & Time Travels

The Start:

Massolino - Langhe Chardonnay 2018 - 14% Alc.

This top Italian chardonnay is aged in oak barrels. The wine from Piemonte, the culinary heart of Italy, was awarded 92 Parker Points, and according to the international wine press is consistently among the top wines in the world.

The Legend:

De Dolle Brouwers - Dulle Teve Riserva 2018 (MAS 134) - 10% Alc.

After a very small batch in 2004 on Calvados barrels, it was decided in 2018 to make a kind of 're-make'. In collaboration with The Beer Engineers, a barrel was obtained from the Italian top winery Massolino. This had previously housed their greatly appreciated Chardonnay Langhe.

After a long rest in the barrel, this Dulle Teve was allowed to obtain a further life in the bottle anno 2020. One of these barrels would be passed on to ourselves, to mature our wedding beer 'Poppy Para Mi Sherry' (brewed by Tall Poppy). The entire batch consisted of 4 barrels, of which this filling comprises the barrels 1, 2 and 3. Barrel nr 2 had a remarkably different character, and will be released later (after a long rest in the bottle), with a different label and adjusted information on that label.

This batch was almost immediately sold out at the brewery. We are therefore very proud that we had the opportunity to purchase a few bottles from their own stock, in order to be able to offer you this package.

The Sidenote:

Luis Paez - A. Deleyto Oloroso Sherry - 17% Alc.

At the end of 2019 I was able to get my hands on some very special bottles of Sherry.

Via an importer-from-better-times, several top shops in all kinds of cities were once supplied with this Sherry in Belgium. After Sherry's market became less popular, some bottles fell into obscurity. It is precisely these bottles, that we could make a purchase of. Oloroso is mainly very dry and oxidative today. These specific bottles, however, have a slightly sweet touch, and a full oxidative character that can stand the test of time. A very nice example of how long quality can last. Also, feel free to keep the bottle open for months (or longer). Its oxidative character makes Oloroso Sherry's a drink that will make many wines jealous of its shelf-life character. And let it be just that oxidative character we were looking for....

The Finish... And New Beginning :

Tall Poppy - Poppy Para Mi Sherry (2020) - 10.3% Alc.

After a marriage proposal in 2019, the wedding date for 2020 was chosen for us; Amina & Dylan. It was immediately clear that this would not become an ordinary wedding. Of course, high-quality drinks, delicious food and a personal touch had to be incorporated into the ceremony. Part of this very personal experience had to exist of course as our own beer, brewed for this event.

By analogy with our favorite complementary flavors, we looked for a rather sour beer, with little carbonation and an oxidative touch. Complex and full, yet drinkable.

We found the ideal partner in Jo Olluyn (Tall Poppy). He brewed a kind of Old Ale (according to his own recipe). Via Yarric (Beer Engineers) we were able to get a barrel of Massolino, which had previously matured Dulle Teve. (This would help for complexity and acidification). On a sunny winter day in early 2020, Dylan rushed to the brewery, where everything still had to be manually transferred from the wooden barrel to smaller barrels, after which the bottling could start. After a lot of struggle, the barrel got squeezed into the car (a Fiat Panda) and dropped off at Tall Poppy. Our good friend Jo did the rest.

A good six months later, our beer was ready. Full-bodied, tangy, complex, oak, drinkable...

Only the oxidation was left to be added. Because we didn't have enough time to let this process take place naturally (after years) like with Sherry or Vin Jaune, we decided to blend.

With nothing less than an A. Deleyto - Oloroso Sherry! After all, it had more than enough oxidative character to make the blend the wonder we hoped for. After each (Amina, Dylan, Jo) had done our tests, we came to the same conclusion. One and a half parts of sherry per eight parts of beer was the ideal blend. We bottled this without refermentation in the bottle. After all, its non-foaming character is a nod to the Sherry and White Wine past of this blend.

Most of the Batch was filled off in 33cl bottles. However, a few 75cl bottles were also filled for our personal collection - to celebrate our wedding anniversaries in style. ***Only the 75cl bottles included in this very limited available package are the ones that ever leave our own collection.***

We expect this beer to be perishable for as long as we'll love each other. Its oxidative (nutty) character resists oxidation (cardboard) flavors well, the robustness and residual sweetness of the Sherry ensure a pleasant mouthfeel, and the alcohol and acidity ensure that the beer retains a certain freshness. It may foam very slightly over time. But let those be the kind of surprises that marriage and good drinks have in common - You never know what the next positive surprise will be!

Package Price : €145 → Now €115