



Bottle Conditioned Beer

This beer is hand-bottled in our craft brewery just outside of the city of Oxford, England. It is unfiltered, unfiltered, unpasteurised and contains no artificial clearing agents or animal products.

The young beer continues to ferment in the bottle before clearing naturally as the yeast falls to leave a thin sediment. The beer will improve with age.

To enjoy this beer at its best:

- Store upright.
- Keep in a cool place - 10° C is perfect. In summer pop into the fridge for an hour before drinking.
- Pour carefully in a smooth movement to avoid disturbing the sediment. Stop pouring as the sediment reaches the bottle neck.

Did you know?

- that brewer's yeast is a source of B Complex Vitamins.
- that Champagne is bottle conditioned but the yeast sediment is removed before sale.
- that all unfiltered beer will form a "chill haze" below about 6°C. It will disappear as the beer warms up. Most fridges are at about 4°C.