

THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010
BREWERY PROFILE

Almond 22

Pescara, Italy

A small microbrewery founded in 2003 in the Pescara Hills in a building dating from 1870 – which in 1922 housed an small almond peeling factory where all work was done by hand (hence the name). Similarly, the brewing is all hand-crafted today.

Importer: [B.United International](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.

Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

** Nothing special but may be worth trying if nothing better is available.

*** Good, recommended.

**** Great, highly recommended.

***** Exceptionally good, very highly recommended.

Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.

{S} after the beer name denotes seasonal availability.

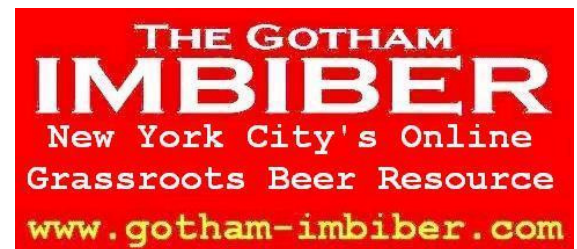
Torbata (8.7%) **** < - ENGLISH BARLEYWINE - > – A smoky strong ale, brewed with peat smoked malt as 5% of the grist, and flavored with chestnut honey, organic orange peel, organic cane sugar, and Kent Goldings hops.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

(No listing as at 8/2009)

Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).

This page is written by Alex Hall, and is updated to June 2008.



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