

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

BREWERY PROFILE

Hanssens

Dworp, Belgium

A small, family-run gueuze blender founded in 1871 and brewing on the current site since 1896.

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.

Oudbeitje (6.0%) *** < - FRUIT LAMBIC (SOUR) - > (strawberry) – An unusual strawberry lambic, dry and very sour.

Oude Gueuze (6.0%) **** < - GUEUZE (SOUR) - > – A tart, funky, bitter gueuze with a dry finish.

Oude Kriek (6.0%) **** < - FRUIT LAMBIC (SOUR) - > – Red-hued and tart, sour cherries dominate here. Dry and puckering.

Mead the Gueuze (7.9%) **** < - SPECIALTY BEER - > – A blend: 70% Oude Gueuze with 30% mead from England's Lurgashall Winery. Sweet honey mead collides head on with sour, funky gueuze. Unique and enjoyable.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/hanssens-artisanaal>

CLICK BELOW TO SEE
PHOTOS OF THIS BREWERY

(EXTERNAL LINK) © CHUCK COOK

<http://www.flickr.com/photos/belgianbeerspecialist/sets/72157611227244211/>

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.

THE GOTHAM
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