



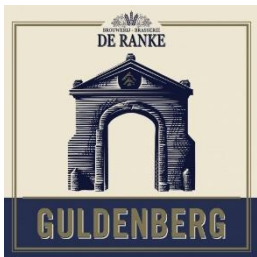
Originating from a lemonade factory back in 1930 it wasn't until 1981 that the Noffels/Bacelle family started brewing. Turning commercial in 1994 and moving to an existing brewery (Deca) in Woesten, it wasn't long until their flagship beer Guldenberg took the Belgian market by storm. Just as highly regarded today, the XX Bitter was launched in 1996. Its big brother XXX Bitter is well worth seeking out when in Belgium, a beer lovers' treat.



**XX-Bitter** is De Ranke's most bitter, high-fermenting beer. Despite its low alcohol content, it produces a very rich, long lasting, full flavour.

Taste: Very bitter but still balanced. Long-lasting, distinct hop taste.

ABV 6%



**Guldenberg** is a high-fermenting, balanced bitter beer. The origin of the name comes from the former Guldenberg-abbey in Wevelgem where monks used to make beer. Taste: A full-bodied abbey beer that balances between sweet and bitter. It is dry-hopped with Hallertau Mittelfrüh which results in a unique soft-bitter taste and aroma.

ABV 8%



**Saison de Dottignies** is a high-fermenting saison with a relatively low alcohol content which makes for a well-balanced beer.

Taste: Full of taste, but very drinkable. Heavily-hopped and thirst-quenching - typical of saison-styled beers.

ABV 5.5%



**Noir de Dottignies** is a complex, high fermenting dark beer, brewed with 7 different malts which includes chocolate and dark-roasted malts.

Taste: Solid, dark-roasted malt flavour with a smooth-bitter finish.

ABV 8.5%