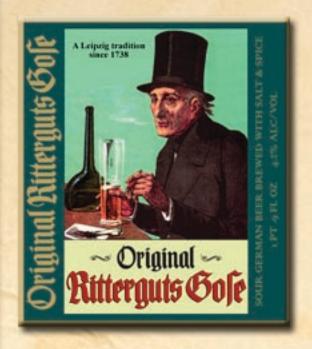
RITTERGUTS GOSE

DÖLLNITZER · GERMANY

style: Gose

abv: 4.2%

format: 500 ml bottle, 30 Liter kegs



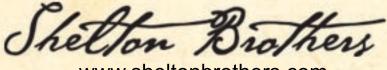


Gose – the lactic and salty specialty ale associated with the German cities of Goslar and Leipzig – has a chronicled history dating back over a thousand years. But not so long ago, it was virtually extinct, known only to a shrinking base of locals and the odd beer tourist who made the trek to Leipzig.

Today, with interest in sour ales soaring, "new-traditionalist" brewers in Germany, the U.S., and beyond are recreating the style – Generally with a nod towards a sweeter, more "drinkable" palate, or to a relatively simplified, aggressive lacticity.

Ritterguts Gose is the real thing, the one example still made to the traditional recipes – boldly sour and funky, but with the elusive old - German qualities of balance and complexity.

As they say at Ritterguts, "Goseanna!"



www.sheltonbrothers.com