

SAMUEL SMITH

ORGANIC PALE ALE

Lincolnshire, England

ABV: 5%

HOPS: Organic Hallertau

STYLE: Pale Ale

AVAILABLE SIZES(L):
0.355, 0.550

BREWERY INFO: The Old Brewery at Tadcaster was founded in 1758 and is Yorkshire's oldest brewery. Samuel Smith is one of the few remaining independent breweries in England, and further is the last to utilize the classic Yorkshire Square system of fermentation solely in stone squares.

The rich Samuel Smith strain of yeast at The Old Brewery dates from the early 1900s. Hops are hand-weighed by the master hop blender, and the brewing water is drawn from the original well, sunk over 250 years ago.

First introduced to the U.S. market in 1978 by Merchant du Vin, Samuel Smith beers quickly became the benchmark ales for the emerging craft beer movement. To this day, they remain among the most awarded.

Samuel Smith beers and cider are vegan products, registered with The Vegan Society, as seen here; product list is here . (Stingo is aged in wooden vessels that previously held fined beer, so it's not registered vegan.)

Beers from Samuel Smith's Old Brewery have delighted consumers and inspired other brewers for over 250 years. Some of the traditions of this fiercely independent Yorkshire brewery can be seen in the video below: delivery by horse-drawn dray wagons; barrels made by the brewery cooper; and open-topped Yorkshire Square fermenters made of slate. Taste this heritage in every sip of delicious Samuel Smith's cider or beer.

INFO: Wider availability of organic malts has made it possible for Samuel Smith's to produce a classic pale ale from all-organic ingredients. Developed in 2011 and 2012 after many test batches and tasting sessions; replaced Sam Smith's Organic Ale.

TASTING NOTES: A classic malt-accented, copper-colored pale ale in which subtle fruity esters from the Samuel Smith yeast strain interact with caramel flavors - from organic crystal malt - and fresh hops.

94 POINTS - RATEBEER.COM

