

Something Very Old and ... Sour

Contributed by Trappist
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Hi,

This is already initially mentioned inside the forum:

belgianbeerboard.com/index.php?option=com_smf&Itemid=88888993&topic=686.msg2282

Time for a closer look.

This about 33cl. bottle looks very old indeed, and I did my best to preserve the dust.

As you all can see, the bottle has a strange shape. More kinda Porter style. Very unusual for Belgian beer bottle shapes.

Embossed are the text Oudenaarde (see picture), and on the back side (same hight) the name Liefmans.

The crown cap is rusty, and unreadable. Well, if after all, it would have something written on it.

I think it's time for a pour and a taste !

This crazy experience was done at Tielt based beer pub Pado.

Bartender Dominiek was kind to do the professional uncapping and pouring, which he did in a marvelous way.

First, the uncapping ritual. We heard a nice foam escape sound. A good sign really.

Uncapping gave a wonderful flowery aromatic flavour. Quite amazing really.

Gently pouring without inserting the sediment. A bit of pulling was done to still create some foam.

We already notice that this beer is dark colored, and still clear.

This picture was taken just after the pouring.

We see an unstable head with a lot of big bubbles..

After some while, the bubbles disappeared, and we noticed some kind of bubbly foam hanging against the glass wall.

People, what we see here is an Oud Bruin of at least 50 years old !

Don't expect wood flavours here, because there is/was no wood ageing at Liefmans. This is opposite to the West-Flanders Oud Bruin type of beers, which OTOH underwent some major Foeder-ageing.

Tasting this beer was quite something memorable.

The first tastes we noticed was a lactic pleasure.

Lacticity mainly noticed at the sides of the tongue. This is pure lactic sourness, but in this case from a wonderful mellowness.

No oxidation was noticed, which was an amazing surprise.

This beer was low in alcohol. I presume around 4-5 vol%.

I still don't know exactly what beer we've tasted. Is this the Oud Bruin, or is this the regular Liefmans Oud Bruin from that period.

Anyway, the taste experience gave a most complex Oud Bruin type of beer, without any wood characteristics.

I expected some Port- or Sherry flavours, but surprisingly they were un-existent.

Indeed, we tasted something old and aged, but somehow due to the vast presence of lactic sourness, this old vintage gave something fruity and refreshing all together.

After we consumed all of the beer, Dominiek poured the sediment.

You see, it's kinda chocolate brownish.

Tasting that mud gave more bitterness, and something undigestable.

People, this was what I would call an extraordinary taste experience.

The next article will be about an aged Gueuze Belle-Vue from early 70's....which we opened later that evening.

Stay tuned.....

Cheers

Filip