

Beers

Rocca Nostra – Lager

« Rocca Nostra, are our beers By Rocca Maura made entirely in our cellar. First cooperative winery-brewery, we are proud to share with you our know-how ».



Colour



Bitterness

15 IBU.



Hops

The three hops we use for our Lager are the Brewers-Gold, the Challenger and the Nelson Sauvin.



Tasting notes

This beer will seduce you with its thirst-quenching side, some malt tastes are mixed with citrus and honey notes. A well balanced mix of flavours. Definitely a delicate and light beer.



Food Pairing

The Lager Rocca Nostra will greatfully go with a raw vegetables salad, a Fish and Chips or a fresh fruits salad.



Serving temperature

5°C



Process

- Brewing : by infusion and direct heating on a single-stage.
- Fermentation : top fermentation.
- Cold crash : 15 days with a dry hopping.



Judged alongside of 120 other beers, our Lager received a golden medal at the Avignon Beer Competition – 2021 edition !