



NØRREBRO BRYGHUS



From Denmark with love

No doubt, some of the finest Scandinavian beers are brewed at Nørrebro Bryghus in Copenhagen, Denmark. An endless list of accolades and awards is just one proof of their success. Finally, this February, Ontario beer lovers will have a chance to get familiar with this extraordinary producer.

Nørrebro Bryghus is the realization of brew master Anders Kissmeyer's dream. His vision, passion and competence still play a big

part in the culture of Nørrebro Bryghus. Nørrebro beers are brewed with character. This is achieved through a continuous and uncompromising attitude to the ingredients such as water, malt, hops and yeast and thorough and proud handling of the hand crafted brewing process. Equally important is a dose of creativity when coming up with recipes.

LCBO's brewery profile is a new initiative that highlights the most original and

sought after breweries. So far, Quebec's Dieu du Ciel and the UK based Harviestoun were given the opportunity to introduce their range of craft beers.

Nørrebro Bryghus will be featuring five of their great beers: Bombay Pale Ale, Julebryg, Vartipel 2010, La Granja Stout and Little Korkny Ale. We hope you have a chance to try them all and spread the word.



BREWED WITH ONTARIO MAPLE SYRUP



FRANK HIGGINS IS A MAPLE SYRUP PRODUCER BASED IN THE QUIET HAMLET OF COMBERMERE, ONTARIO. LAST FEBRUARY, SOME 160 LITERS OF HIS DELICIOUS MAPLE SYRUP WERE SHIPPED TO NØRREBRO BRYGHUS TO BE USED IN THE PRODUCTION OF LA GRANJA STOUT, ONE OF THE BREWERY'S MOST POPULAR BEERS.

NOW, THIS SPECIAL BATCH OF LA GRANJA STOUT IS AVAILABLE AT SELECTED LCBO STORES.

FRANK, ACTUALLY, HAPPENS TO KNOW A THING OR TWO ABOUT DANISH BEERS. AS A FORMER SOLDIER WITH THE CANADIAN FORCES, HE WAS STATIONED IN DENMARK FOR SOME TIME. FRANK ALSO SERVED IN THE CANADIAN CONTINGENT OF THE UN BLUE HELMETS IN THE SINAI IN 1966-67. HOW CANADIAN, EH?



Beer Descriptions

What's going on in the Kingdom of Denmark? All is quiet and calm although a movement, actually a subtle revolution has been quietly unfolding. Denmark is a small country with a population slightly bigger than the GTA, but it proudly hosts some 140 craft breweries! This number alone is a huge indicator of how very serious Danes are about their beer. What truly amazed us when we first looked at the Danish beer scene is the endless variety of styles they mastered so well: American style, bold IPA's, traditional, herb and berry spiced ales and robust, coffee laced porters and milk stouts. The only way to truly understand their success is to slowly sip one of their liquid masterpieces. It is no surprise that beer sites such as RateBeer and Beer Advocate rate Danish craft breweries quite highly.

IN TYPICAL DANISH FASHION, NO DETAIL IS LEFT TO ITS OWN FATE. JUST HAVE A CLOSER LOOK AT THE GORGEOUSLY DESIGNED NØRREBRO BOTTLE.

DESIGNED IN MARCH 2006 BY SØREN VARMING FROM PUNKTUM DESIGN, THE BOTTLE HOLDS 600 ML AND IS WELL PROPORTIONED, WITH A STOUT BODY AND PRONOUNCED SHOULDERS.

Danes are people who pay a great deal of attention to, and value well designed and carefully crafted things. Their keen eye and appreciation of esthetics, the environment, design and the highest quality are reflected in everything they produce and consume. Their craft beer is a great example of this basic philosophy. We believe that great stories must be told and this is certainly one of them. It is an interesting tale of passion, imagination, skills and the courage to be different.



BOMBAY PALE ALE

LCBO 210849 | 600 mL | \$ 7.50

NØRREBRO BRYGHUS' INTERPRETATION OF CLASSIC INDIA PALE ALE. A POWERFUL BEER BREWED EXCLUSIVELY FROM ENGLISH MARRIS OTTER MALT WHICH GIVES A DEEP AND AN INTENSE MALT CHARACTER. PLENTY OF FRUITY ALE AROMAS ARE SUPPLEMENTED BY BOLD NOTES OF CLASSICAL ENGLISH AROMA HOPS ADDED AFTER FERMENTATION (DRY HOPPING). BIG BODY, HIGH BITTERNESS AND SOME SWEETNESS CHARACTERIZE THIS GOLDEN 6.5 % ABV BEER.



JULEBRYG

LCBO 211268 | 600 mL | \$ 7.50

A UNIQUE, DEEP COPPER COLOURED ALE (7,0 % ALCOHOL) MADE FROM BARLEY, WHEAT AND OATS. BREWED WITH TRAPPIST YEAST AND NEW ZEALAND HOPS, IT IS FLAVOURED WITH A SECRET BLEND OF WINTER SPICES. THE BEER IS FULL BODIED WITH A COMPLEX, SPICY AROMA. THE RICH AND GINGERBREAD, COOKIE-LIKE FLAVOUR ENDS IN A SLIGHTLY BITTER FINISH. THE PERFECT BEER FOR COLD WINTER EVENINGS.



VÅRTRIPPEL 2010

LCBO 210773 | 600 mL | \$ 9.35


BELGIAN TRIPELS WERE THE INSPIRATION FOR NØRREBRO BRYGHUS' VAR TRIPPEL. THIS BEER IS LIGHT IN COLOUR WITH A STRONG WHITE HEAD. THE AROMA IS FRUITY WITH HINTS OF LEMONGRASS AND LEMON ZEST. THE SPICY NOTES ARE QUITE PROMINENT. ON THE PALATE THERE IS A TOUCH OF CITRUS AND NOTES OF HONEY AND BLACK PEPPER. THE FINISH IS LONG, BITTER AND HOPPY.

Anders Kissmeyer graduated from “Den Skandinaviske Bryggerihøjskole” and already before his graduation, he was hand picked by Carlsberg to work as head of their laboratories and later to be in charge of controlling the quality of Carlsberg’s breweries around the world. Inspired by Garrett Oliver, Anders decided to leave his secure job at Carlsberg in order to pursue his dream of starting his own brewery and restaurant. The capacity of his restaurant and brewery was just below 200.000 litres or 52,800 gallons per year. This covered the demand from the restaurant, the bar and the limited amount of beer that was sold as “take away”.

NØRREBRO LABELS ALSO STAND OUT FROM OTHER BEER LABELS. EXTREMELY SIMPLE - THE ONLY GRAPHIC ELEMENT ON THE LABELS IS THE FLOWER AND THE NAME OF THE BEER. THE LABELS ARE DESIGNED WITH THE INTENTION THAT THE BOTTLES, WITH THEIR GRACEFUL ELEGANCE, SHOULD STAND OUT ON THE SHELF AMONG THE OTHER BEERS.

Not long after the opening of this facility, there was an increasing demand to buy his beer by the bottle. The brewery had their hands full, so to be able to meet demands an expansion was necessary. The result was a brand new, modern and fantastic brewery with its own bottling line. The capacity for the brewery is now approximately 400.000 litres or 105,000 gallons per year.

While Anders Kissmeyer has decided to pursue an even more artisanal path, he is still involved with Nørrebro Bryghus and his recipes are still being used. In the meantime, he is focusing his experience and new ideas into new beers which will no doubt find their way to Canada.



LA GRANJA STOUT

LCBO 199729 | 600 mL | \$ 10.15

THIS 7,5 % ABV BEER IS BASED ON AN ENGLISH SWEET STOUT. A COLD WATER EXTRACT OF ORGANIC, MEXICAN, SINGLE ESTATE ESPRESSO COFFEE BEANS IS USED FOR OPTIMUM FLAVOUR AND COMBINED WITH ONTARIO MAPLE SYRUP, RESULTING IN A DISCREET, BUT DELICATE COFFEE AROMA WITH HINTS OF SMOKY SWEETNESS FROM THE MAPLE SYRUP. THE TASTE IS SLIGHTLY SWEET, MEDIUM BODIED WITH A BALANCED BITTERNESS AND NICE FINISH.



LITTLE KORKNY ALE

LCBO 211250 | 600 mL | \$ 21.95

NØRREBRO BRYGHUS FIRST BARLEY WINE! RUBY COLOURED WITH AROMAS OF TOFFEE, CARAMEL AND DRIED FRUITS. RICH, SMOOTH AND MALTY ON THE PALATE WITH NOTES OF DARK, RIPE FRUITS LIKE RAISINS, PRUNES, DATES AND FIGS. CARAMEL AND MOLASSES ALSO COME THROUGH IN THE FLAVOUR TO ADD COMPLEXITY AND BODY. THE FINISH IS LONG AND WARM WITH A SLIGHT BITTERNESS. A WONDERFUL SIPPER TO SHARE WITH SOMEONE SPECIAL OR TO CELLAR FOR UP TO 10 YEARS.

AWARDS



- 2003 - BREWERY OF THE YEAR, DANSKE ØLENTUSIASTER
- 2008 - BRONZE MEDAL, STEVNS CCC, WORLD BEER CUP (SOUR & FRUIT BEER)
- 2008 - BRONZE MEDAL, LITTLE KORKNY ALE, WORLD BEER CUP (AGED BEER)
- 2010 - GOLD MEDAL, LITTLE KORKNY ALE NIEPOORT BARREL, WORLD BEER CUP (BARLEY WINE-STYLE ALE)
- 2010 - GOLD MEDAL, SEVEN IMPERIAL STOUT NIEPOORT BARREL, WORLD BEER CUP (AMERICAN-STYLE IMPERIAL STOUT)
- 2010 - SILVER MEDAL, VIKING OUD BRUIN, WORLD BEER CUP (AMERICAN-STYLE SOUR ALE)

MORE TO THE STORY



ADDITIONAL INFO

1. PHOTOS
2. LIST OF PARTICIPATING LCBO STORES
3. CONTACT INFO FOR BREWERY AND MR.HIGGINS
4. FOOD PAIRING SUGGESTIONS
5. INDEPENDENT BEER RATINGS

www.rolandandrussell.com
sales@rolandandrussell.com
phone: 416-801-9885
phone: 905-399-5885
fax: 905-681-9885

Driven by our passion, we bring in the finest and the rarest

We take immense pride in the products we represent. The people who produce these great wines, beers, spirits and other fine goods are true believers and quiet guardians of sacred and secret recipes.

Roland + Russell is one of the most dynamic beer, wine and spirit agencies in Ontario. Our beer portfolio includes many world class craft breweries including Nøgne Ø, De Struise, Panil, Mikkeller, Nørrebro, Southern Tier, Kiuchi, BrewDog, Het Anker, Eggenberg, Meantime, Jolly Pumpkin, Propeller and many others.

The Craft Beer segment is one of the fastest growing in Ontario and the movement towards finely crafted beers is steadily increasing every year. Please visit our website for a complete product list of wines, beers and spirits or contact us directly for further information on any of our products.

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