

INTRODUCING

BLACK MARBLE STOUT



DISPENSE NOTE:

Use Nitro gas mix:
70-75% Nitrogen / 25%-30% CO₂

BLACK MARBLE STOUT

ENJOY THIS FULL-FLAVOURED TRADITIONAL IRISH STOUT FROM IRELAND'S OLDEST BREWERY. ROAST COFFEE AND FRUIT NOTES BALANCED BY DELICIOUS HOP BITTERNESS. 5.1% ABV - Nitro Lines

INGREDIENTS

- **BREWED WITH** Irish Pale ale Malt, Malted Wheat, Roasted Barley and Chocolate Malt
- **GENEROUSLY BITTERED WITH CHOICEST** Magnum and Admiral Hops
- **TRADITIONAL AROMA** of East Kent Goldings Hop
- **FERMENTED BY OUR SULLIVAN'S "NO-RUSH" BREWING PROCESS AND SULLIVAN'S ALE YEAST**

TASTING NOTES

APPEARANCE - Dark and deep with a rich tan foam

AROMA - Roast/Coffee notes with fruit and hop background

TASTE - Generous malt and coffee notes balanced by delicious hop bitterness

FOOD PAIRINGS - Delicious with roasts and cheese dishes

A RICH HISTORY

KILKENNY IS KNOWN AS THE MARBLE CITY

Indeed the Office of Public Works in Dublin displays one decorative stone from each county of Ireland.

Kilkenny is represented by it's Black Marble.



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