MEANTIME
LONDON

LONDON PALE ALE

4.3% ABV

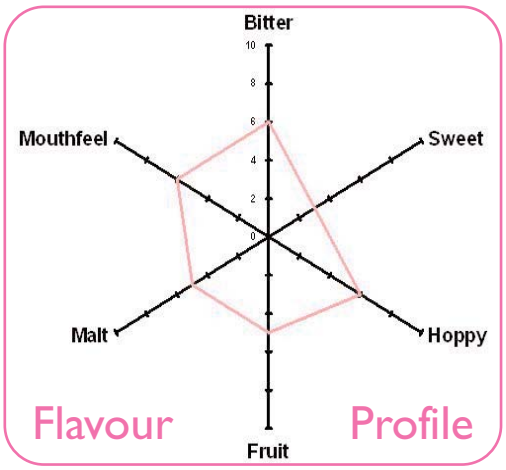
Malt Sweet, Hop Bitter

Pale Ale malts, Golding, Cascade and Centennial hops.

One hundred and fifty years ago the new bitter beer style, Pale Ale, was so popular that brewers had to import Californian hops to meet demand. Meantime London Pale Ale continues that tradition by combining lots of American Cascade and Centennial hops to give it a complex citrus aroma and bucketsful of local Kentish Goldings to provide the bitterness that makes the style so refreshing. Together they conspire to assail the nose with a complex, heady mix of spearmint, grass and 'hop sack' aromas, fruity citrus flavours and a bitter finish that makes pale ale drinking a truly rewarding experience.

FOOD PAIRINGS

Pale Ale should be drunk alongside foods that either have a bit of bite, such as mature cheese, penne arrabiata, or a bitter-leaf salad, or have a bit of body, like piping hot cannelloni, steak and kidney pie, and, of course, curry.



WORLD'S 50 BEST BEERS
International Beer Challenge
2007
Ale Between 4.3-5.5%

330ml long neck bottle
12 bottles per case
Best Before: 12 months
30l keg
Best Before: 3 months

BEER COLOUR

serve chilled

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