





Rodembach Alexander		
STYLE Flanders Red Ale	ABV 5.60%	
FOOD PARINGS Blue Cheese, Creamy Desserts		
Rodembach Alexander is a blend of 1/3 young and 2/3 two-year-old ale matured in oak casks, that is macerated with sour cherries. Brewmaster Rudi Ghequire proudly claims Rodembach Alexander is one of the best red ales with macerated sour cherries he has ever produced.		
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