

3 Fonteinen Oude Kriek 37,5cl 6.3%

Oude Kriek 3 Fonteinen produced by ripening cherries (both the pulp and the seeds) in young Lambic. This process takes between 6-8 months after bottling the beer matures for at least 4 months in a warm room where the spontaneous fermentation occurs in the bottle.

The head of Oude Kriek is very sensitive to the concentration of oil that the cherry pits, and which may vary from one year to light.

Getting old Kriek 3 Fontaines, no flavor, fresh-or dyes added which makes this beer very natural and is especially thirst-quenching.



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