



# Sour & Bitter

**Copenhagen - DK**

**Thursday May 10th 2012**

Date is Thursday May 10th 2012 - the day before CBC!

Open between 16.00 - 24.00 at Refshalevej 163A, 1432 Copenhagen K.

Exclusive 3 course dinner by the amazing people of Mmm - zonen for madkultur.

Limited to 250 tickets for sale.

500 Dkr (+20 Dkr fee) for entrance, including Dinner.

Beers to be bought at the event at reasonable prices.

And the beers.....

The sour goes to 3 Fonteinen.

Exclusive bottled 4 years old straight Lambic - we bought the last kegs that was left of what Armand brewed himself, he bottle it for us! The first bottled unblended Lambic from 3 Fonteinen. EVER!

Armand Debelder + Tomme Arthur blend - the results of a fun day a 3 Fonteinen + 4 year old Boon Lambic and Armands own Lambic from 2008.

There will be bottles of Millenium and Malvasia Rosso.

And for the first time since 1999, the highly demanded Framboos made in collaboration with Drikkeriget!!

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Some of the above are extremely limited blends, done in collaboration with Drikkeriget and will most likely only be available at Sour & Bitter.

The bitter goes to Pizza Port.

Winner of the "Brewpub of the year" award at GABF the last many many years!

There will be a collected bitter excellent excellencies from all 4 locations.

15-20 different taps, in a beautiful mix of black, white, red and brown.

They will come up with some goood stuff (as always!!)

If the above is not enough there will also be a sample table serving rare, rare, rare special releases from The Bruery and very limited Lost Abbey sours in different vintages – sold by the glass!

Tickets are for sale NOW, send an email to [sourbitter@drikkeriget.dk](mailto:sourbitter@drikkeriget.dk) we will let you know how you get yours!

Drikkeriget.