



Cerix Tostada

Descubre Cerix Tostada, untuosa, compleja con un marcado amargor, con sutiles notas a regaliz, frutos secos, avellana tostada, caramelo, uvas pasas y café con un ligero fondo torrefacto.

Ingredientes: Cerveza elaborada a partir de diferentes maltas de cebada, con una selección de lúpulos y con mosto concentrado de uva.

Vista: Presenta un color caoba con abundante, densa y persistente espuma crema.

Nariz: Aromáticamente presenta notas a frutos secos (avellana tostada), caramelo, uvas pasas y café con un ligero fondo torrefacto.

Boca: En boca es untuosa, compleja con un final agradable y una retronasal dominada por los toques a fruto secos con sutiles notas a regaliz. Final agradable

Maridaje: Perfecto acompañamiento para verduras u hortalizas amargas como alcachofas, habas, coles, endibias y espárragos verdes, ensaladas templadas y de frutas, mariscos con salsas muy condimentadas, pescados marinados, frituras y escabeches, cordero lechal al horno o estofado y ternera asada, carnes a la brasa o a la plancha, con algunos embutidos curados, especialmente con chorizo, jamón e ibéricos, quesos semicurados o cremosos, azules y manchegos.

Cada Cerix tiene su propia personalidad rica en matices. Diferentes notas, aroma y color.

Descubre qué las hace diferentes.

Each Cerix beer has its own personality rich in nuances. Different notes, aroma and color.

Discover what makes them different.

palacios  vinoteca
do you wine?

Discover Amber Cerix, creamy, complex with balanced bitterness, with hints of dried fruit with subtle notes of licorice, nuts, caramel, raisins and coffee with a slight roasted background.



Ingredients: Beer made from barley malt, with a selection of hops and grape juice concentrate.



Appearance: It has a rich mahogany color with dense, persistent cream foam.



Scent: Aromatically presents notes of nuts (toasted hazelnut), caramel, raisins and coffee with a slight roasted background.



Taste: The palate is creamy, complex with balanced bitterness and aftertaste dominated by hints of dried fruit with subtle notes of licorice.



Pairing: Perfectly accompanies vegetables such as artichokes, green beans, cabbage, endives and green asparagus, salads and fruits, seafood with spicy sauces, marinated, white meat game, lamb stew and baked or roast beef; grilled meats or grilled, with some cured meats, especially chorizo, ham and Iberian cured meat, for a salty counterpoint, or semi-hard, creamy, blue and Manchego cheeses which are known for their fat content, smooth texture, and acidity.





Ceriux Tostada

750 ml. / 375 ml.

Nace Ceriux, una familia de Cerveza Artesana de tipo Ale con doble fermentación. Una amplia y novedosa gama con extraordinarios y refrescantes matices aportados por las más famosas variedades de uva riojana.

Refrescante, diferente, artesana y exquisita al paladar, Ceriux nace ligada a una tierra con historia... Cada Ceriux tiene su propia personalidad rica en matices. Diferentes notas, aroma y color. Por eso son ideales para maridar con los platos más exquisitos. Descubre qué las hace diferentes.

Ceriux is born, a family of Craft Beer Ale type of double fermentation. A wide and exciting array with extraordinary and refreshing shades provided by the most famous Rioja grape varieties.

Refreshing, different, artisan and exquisite to the palate, Ceriux was born linked to a land with history... Each Ceriux has its own personality rich in nuances. Different notes, aromas and colors. This makes them ideal for pairing with the most exquisite dishes. Discover what makes them different.

grupo
palacios **V**inoteca
do you wine?