



ALVINNE

Picobrewery Alvinne

Company presentation

Picobrewery Alvinne

- Brewery located in Moen, West Flanders
- Production volume of 1,000HL/year
- 65% sour beers / 35% non-sour
- Active since 2004, next year we'll celebrate our jubilee!





Picobrewery Alvinne

- 75% sold outside of Belgium (esp. NL, FR, Scandinavia, USA)
- We produce more than 30 different beers
- Proper brewery - all in house :
 - 10 cond. tanks for young beers and fruit beers
 - 5 foeders and 100 wine barrels
 - Own bottling line



Recognized within and outside of Belgium



Brouwerij Alvinne uit Moen is vooral gekend voor haar zure bieren. © Alvinne

Brouwerij Alvinne is de beste brouwerij van 2021 volgens Beer Awards Festival

MOEN Brouwerij Alvinne uit Moen is door het Beer Awards Digitaal Festival (BADF) verkozen tot de beste brouwerij van 2021. Het gaat om een Vlaams initiatief, maar ook buitenlanders konden stemmen en iedereen kon gelijke welke brouwerij nomineren.

“We zijn heel blij met die erkenning”, zegt Glenn Castelein. “We krijgen al jaren respect in het (verre) buitenland, maar we zijn nog enthousiaster als bierliefhebbers in eigen land en in onze buurlanden ook openstaan voor onze niet-alledaagse bieren. Deze award bewijst dat dit eindelijk aan het gebeuren is.”

Alvinne - 'het Real Madrid op het gebied van de zure bieren' - completeert elftal aan brouwers op het Westfries Bierfestival



Praten over, ruiken aan en drinken van de vele speciaalbieren tijdens een vorige editie van het Westfries Bierfestival in Westwoud.

© Archieffoto Theo Groot

Paul Gutter

Woensdag 1 februari 2023 om 11:50

WESTWOUD

Geen betere plek om met vrienden te toosten op een - al dan niet succesvol - einde van Dry January dan in dorpshuis De Schalm komende zaterdag. Daar wordt namelijk de derde editie van het Westfries Bierfestival gehouden. Met uiteraard weer tal van West-Friese brouwers, maar ook een bijzondere buitenlandse gast.

Top Microbrouwerijen in België (untappd) => 10e plek obv 360k ratings

| | | | | |
|--|---|-----------|-----------------|-------|
| | Brasserie Cantillon Anderlecht, Brussels Belgium Microbrouwerij | 120 Beers | 895.887 Ratings | 4.342 |
| | Brouwerij 3 Fonteinen Lot, Vlaanderen Belgium Microbrouwerij | 36 Beers | 622.986 Ratings | 4.293 |
| | Geuzestekerij De Cam Gooik, Vlaanderen Belgium Microbrouwerij | 40 Beers | 63.637 Ratings | 4.117 |
| | Brasserie de la Sambre Spy, Wallonie Belgium Microbrouwerij | 86 Beers | 6.240 Ratings | 4.045 |
| | De Struise Brouwers Oostvlieteren, Vlaanderen Belgium Microbrouwerij | 133 Beers | 568.079 Ratings | 3.998 |
| | Hanssens Artisaanaal Dworp, Vlaanderen Belgium Microbrouwerij | 18 Beers | 118.570 Ratings | 3.952 |
| | Lambiek Fabriek Sint-Pieters-Leeuw, Vlaanderen Belgium Microbrouwerij | 30 Beers | 38.472 Ratings | 3.933 |
| | Misery Beer Co Harzé, Wallonie Belgium Microbrouwerij | 43 Beers | 9.628 Ratings | 3.907 |
| | Brouwerij Girardin Sint-Ulriks-Kapelle, Vlaanderen Belgium Microbrouwerij | 17 Beers | 51.770 Ratings | 3.833 |
| | Brouwerij Alvinne Moen, West-Vlaanderen Belgium Microbrouwerij | 210 Beers | 362.313 Ratings | 3.814 |
| | Brouwerij De Dolle Brouwers Esen, Vlaanderen Belgium Microbrouwerij | 31 Beers | 201.085 Ratings | 3.808 |
| | Oud Beersel Beersel, Vlaanderen Belgium Microbrouwerij | 105 Beers | 258.340 Ratings | 3.755 |
| | Brasserie de Blaugies Blaugies, Wallonie Belgium Microbrouwerij | 31 Beers | 75.057 Ratings | 3.733 |
| | Brasserie Fantôme Soy, Wallonie Belgium Microbrouwerij | 156 Beers | 119.938 Ratings | 3.727 |
| | Brouwerij der Sint-Benedictusabdij De Achelse Kluis Hamont-Achel, Vlaanderen Belgium Microbrouwerij | 5 Beers | 164.421 Ratings | 3.705 |
| | De Vier Monniken Bruges, Vlaanderen Belgium Microbrouwerij | 22 Beers | 2.992 Ratings | 3.7 |
| | Brouwerij De Glazen Toren Erpe-Mere, Vlaanderen Belgium Microbrouwerij | 29 Beers | 77.962 Ratings | 3.698 |



Focus on quality

Alvinne produces world-class sour beers. Consistency is key, which allows us to serve our beer in top bars worldwide.

In a world where everything is fast paced and instant, we prefer to give our beers time to mature and develop their wonderful aromas. Our old foeders and carefully selected wine barrels play a big part in this.



Morpheus yeast

Morpheus yeast is a strong contributor to the flavour of our beer and gives us our own identity. Call it the Alvinne touch! All our sour beers are brewed with our own unique yeast, harvested from a natural environment.

In 2008, our yeast whisperer Marc picked a wild yeast culture in the French Auvergne and patiently selected, isolated and cultivated the now famous Morpheus yeast to the desired standard. The yeast is named Morpheus yeast and has become world famous. Our own yeast culture is used to give beers a sour touch, but even within our non-sour portfolio it plays a crucial role.

Morpheus is a mixed culture of 2 yeast strains (*saccharomyces cerevisiae*) and *lactobacillus*. For brewing Traditional Ales, the *lactobacillus* can be deactivated. Morpheus yeast gives our beers the recognizable Alvinne touch. According to yeast whisperer Marc, you need 3 ingredients to nurture your house yeast; discipline, passion and love.



13

CFR

25L

2500L

↳ 1000L 6112117
981-982

↳ 1500L 1416116
880

± 1200L

± 1200L 9/14/18
1004

± 2500L



OK

Pure & unique

Our sour fruit beers contain only real fruit, no syrups or concentrates. Some of our beers contain rare and unusual berries, which you've probably never tasted in a beer before. That's why we can only offer our seasonal fruit beers in limited quantities.

Alvinne is most know for its endless creativity: Traditionally cherries and raspberries are used for beer, but we love to experiment with more unusual fruits such as quince and smoked pineapple. Every year we handpick our own sloeberries or Schaarbeekse Krieken, every beer has its own story to tell.





Aged to perfection

We consider the wood the barrel is made from to be an active ingredient in our beer. It releases a range of complex flavours created by the liquid the barrel previously contained (usually wine) and slowly sours the beer.

Alvinne is a pioneer of barrel aged beers in Europe & we are proud of our beautiful collection of unique wine barrels where our beer has matured on, some originating from Sauterne, Banyuls etc. We also use Sherry and Calvados barrels.

We have a collection of 5 foeders in our brewery. We are very proud of them, for that reason you can see that we even featured them in our brand logo.





Het team

Glenn Castelein

Managing Director

Marc De Keukeleire

*Yeast Management &
special projects*

Riccardo Murgioni

Brewer



Alvinne Portfolio

Flemish Sour Ale is a term we prefer to use rather than the official historical beer styles of “Flemish Old Brown” (Vlaams Oud Bruin) or “Flemish Red Brown” (Vlaams Rood Bruin), because we believe these terms don’t cover what our range of sour beers have to offer.

Alvinne has revitalized and truly innovated these Flemish beer styles. We use age-old mixed fermentation techniques and offer beers that have matured in stainless steel tanks, wine barrels and foeders.

Our beers range from pale to dark, from 4 to 8% ABV, with or without fruit and sour or not too sour. Historically, beers have always been slightly sour, and we just love it:

DARE TO GO WILD!

Flemish Sour Ales

We offer a core range of 4 permanently available sour beers. These beers are all complementary in taste and alcohol percentage & vary in acidity.



Berliner Weisse
Cherry - Mint maceration

Alc. vol

4%

Sweet



Sour



Bitter



Blonde
Flemish Sour Ale

6%



Blonde
Flemish Sour Ale

8%



Dark
Flemish Sour Ale

8%





Belgian Traditional Ales

Next to sour beers, we offer a complete and accessible range of non-sour, more traditional Belgian beers. We even use our wild Morpheus yeast for beers like Saison and Theo.

| | | | |
|----------|--|---|---|
| |  |  |  |
| Type | Blond Saison | Blond Belgian Strong Ale | Donker Belgian Quadrupel |
| Alc. vol | 6% | 9% | 12.8% |
| Sweet |  |  |  |
| Sour |  |  |  |
| Bitter |  |  |  |

Barrel Aged beers

Every year we age our base beers on a selection of barrels for a couple of months. These barrels vary from renowned red wine barrels to Moscatel, Sherry, Calvados,... you name it!

- | | | |
|---------------------|-------|----------------------------|
| • Wild West | 6% | Oak Aged Omega |
| • Cuvée Sofie | 8% | Oak Aged Phi |
| • Cuvée Freddy | 8% | Oak Aged Sigma |
| • Cuvée Theo | 9% | Oak Aged Theo |
| • Cuvée de Mortagne | 12.8% | Oak Aged Land van Mortagne |



Fruit varieties

Our sour fruit beers contain only real fruits! We refuse to use syrups or concentrates. Production is often limited or link to the weather.

- Wild West Cherry-Raspberry 6%
- Phi Rhubarb 8%
- Phi Quince 8%
- Cuvée Freddy Blueberry 9%
- Berliner Quince 4%



Our community

Throughout the years we have managed to build up a strong international community of Alvinne lovers in a very organic way.



4,700 followers



7,300 followers - 1,900 group members



7,000 likes, 10th microbrewery in Belgium



Limited supplies, sold out every year





DARE TO GO
WILD!

DARE TO GO
WILD!