

Blue Moon Cinnamon Horchata Ale



Keith Villa, Founder & Head Brewmaster, was inspired by his Hispanic Heritage. He grew up enjoying the classic *agua de horchata*, which is a refreshing, yet creamy latin beverage made of rice milk and cinnamon. He reached back to his roots to create a beer from his memories of this drink. Cinnamon Horchata Ale is crafted with natural long-grain rice and a taste of cinnamon for a subtle sweetness and a smooth, creamy finish.

The Beer Profile:

Appearance – Unfiltered for depth of flavor and a unique, hazy appearance

Aroma – You'll notice a moderate cinnamon aroma and a subtle sweetness.

Taste – It has a sweet, clean cinnamon flavor with hints of spiciness.

Mouthfeel – The rice and grains give the beer a nice, creamy body so it's not too thin

Finish – It has a slow, sweet cinnamon finish

ABV – 5.5%

Food Pairing - This beer pairs great with semisoft cheese like fontina, vanilla and custard desserts, anything with chocolate, or crepes with apples.

