Manchester Star > J.W. Lees > Middleton Junction, England The recipe comes from an 1884 Lees brewing notebook, a hoppy strong porter. At 7% ABV, this is more like a



and an understated bitterness that only reveals itself fully in the lip-smacking dry finish... with a subtle added ■ Beer Collection background of flavors: cashew, ripe plum, orangey fruit, Style: Strong Porter and just a pubby hint of an open pouch of moist Alc./Vol.: 7.0%

Baltic porter in strength but surprisingly light on the palate. There's no caramel malt only pale and roasted

malt. Most porters then were brewed with amber malt or brown malt, which hardly exist today, if at all. It is smooth and supple in the mouth, full of chocolate notes

Cavendish tobacco. Manchester Star dries into a long,

almost wine-like finish. Imported by B. United International Inc., Redding CT 06896, (203) 938-0713 www.bunitedint.com