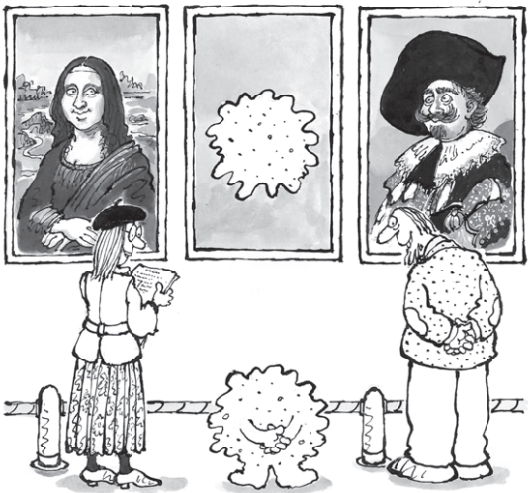


MGLACHLAN



## Is this the most cultured yeast in Yorkshire?

Taylor's yeast is a unique strain that we began using over 36 years ago and has regenerated over 1800 times. It has adapted to the specific conditions of our brewery and we look after it carefully to maintain its consistency. When we fill our casks we don't extract the yeast, which allows it to undergo a secondary fermentation in the cask. This gives Taylor's beer extra conditioning, flavour and life. So when you sup a pint of Landlord you can thank our cultured yeast for that clean, crisp flavour and attractive, moreish taste.

All for that taste of Taylor's

