

Paulaner produces exceptionally good beer. Their recipe for success? Dedication and experience, craftsmanship and knowhow—since 1634. The same criteria that guided the monks 375 years ago, still apply for today's brewing practices at the Nockherberg in Munich—despite all the technical innovations introduced over time. Here, beer is not a mere product—it is a matter of the heart.



Oktoberfest Märzen

Brewed in accordance with the German Purity Law of 1516 (Reinheitsgebot), using only water, hops (Hallertau), yeast, & barley.

DESCRIPTION: Clear, deep amber with an orange cast, topped by a cream colored head that holds well. The aromas of lightly toasted Vienna malts reveal themselves on the nose. Dark toffee notes are revealed, only to be quickly ushered away by a spicy hop flavor. There is an underlying fruitiness that includes apple, grape, and plum. The finish is dry with a lightly lingering spicy hop. Very well balanced, alternating between a lightly sweet malt and a crisp bitterness. Refreshing and highly drinkable.

ABV	5.8%
Bitterness	21 IBU
Calories	172
RateBeer.com	95 Style
Beer Advocate	B+
Beverage Testing Institute	89
Draft Magazine	93

Available Packages and UPC Barcodes

11.2 oz bottle  0 80157 11132 3	11.2oz 6 pack  0 80157 11676 2	4x6 Bottle Carton  0 80157 11137 8
11.2oz 12 pack  0 80157 03044 0	2x12 Carton  0 80157 11461 4	



GUT, BESSER, PAULANER.