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.



## Hefe-Weizen

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

**DESCRIPTION**: Consistently considered one of the best wheat beers in the world, this traditional Bavarian Hefe-Weizen promises a delightful drink the whole way through.....Its characteristics are best described by Conrad Seidl, the Austrian 'Beer Pope':

"The colour is the first thing you notice: the bright orange hue with its even turbidity and resilient foam. The nose detects a distinctive banana aroma. Some other fruit fragrances like mango and a hint of pineapple tease the senses. The clove aroma, on the other hand, is very subdued with 'Paulaner Hefe-Weizen.' The pleasant, unobtrusive sweetness is just strong enough to support the beer's fruity undertones. A big compliment: you really have to look hard for some bitterness. All that can be felt is a mere hint at the top of the palate, and that is exactly where the interaction between bitter hops and acid develops beautifully." (Seidl, Conrad. Stories from the Paulanergarten. 2009)

Bitterness..... 10 IBU RateBeer.com......96 Overall, 99 Style Beer Advocate..... Beverage Testing Institute...... 92

## Available Packages and UPC Barcodes











