



ERDINGER

Weißbier

ERDINGER Pikantus stimulates the taste buds

Complex and intensive – Pikantus is a highly refined masterpiece of Bavarian brewing skills. With its rich symphony of aromas, this dark wheat bock from the private brewery ERDINGER Weissbräu deliciously stimulates the taste buds. The well-rounded body and rich malt flavour that unfolds includes notes of plum and dark chocolate, as well as a hint of liquorice. Sparkling carbonic acid sets a refreshing counterpoint. Its silky-smooth character lingers on the palate.

The Pikantus traditionally matures a second time in the bottle. This double maturity method, or “Bayerische Edelreifung”, allows delicate flavour nuances, a complex overall aroma and the pleasant freshness to develop. As a Bavarian aperitif, ERDINGER Pikantus is a wonderful start to a festive meal – simply divide a bottle between two connoisseur glasses or large wine glasses.

Pikantus is available throughout the year – also outside the traditional bock beer season. Brewed according to the Bavarian Purity Law.

How Pikantus got its name

ERDINGER Weissbräu had been brewing a pale wheat bock since 1960. But when in 1969 a brew turned out a bit darker, the company’s brewmasters decided to give it a chance – and were richly rewarded: it matured into a true delicacy with an aromatic-piquant flavour. It was decided to brew a dark wheat bock from then on – so the recipe was tweaked slightly and a new name was found.

Alcohol 7.3% vol. | **Original wort** 16.7 °P | **Calories** 260 kJ / 63 kcal per 100 ml
CH 3.8 g per 100 ml | **BU** 0.32 BU per 100 ml

