



ERDINGER
Weißbier

ERDINGER Schneeweisse – the taste of winter

A speciality to round off the year: the delicately aromatic ERDINGER Schneeweisse makes cosy evenings a real treat. With its velvety-soft malt aromas and hint of sweetness, this amber coloured wheat beer goes down very smoothly. Its strong body is accompanied by delicate notes of red berries and nuts. Carbonic acid tingles gently on the tongue while mildly bitter hops add structure to the finish. Schneeweisse is a very palatable speciality for those who like a wheat beer with plenty of character!

The private brewery ERDINGER Weissbräu uses the double maturity method, or "Bayerische Edelreifung", to give its beers the finishing touch. After the main fermentation process, the brewmasters give the wheat beer the time it needs to mature a second time in the bottle – allowing it to develop subtle flavour nuances and a complex overall aroma. Brewed according to the Bavarian Purity Law. ERDINGER Schneeweisse is only available from October to February.

The first winter wheat beer

The private brewery ERDINGER Weissbräu unveiled its Schneeweisse – the first-ever winter wheat beer – in 1998. Every year since, its many fans have looked forward to the month of October and the annual appearance of their beloved Schneeweisse! For them, of course, the main attraction is the taste. But the beautifully crafted label with its wintry forest scene and snow-capped logo also has plenty of admirers.

Alcohol 5.6% vol. | **Original wort** 12.9 °P | **Calories** 200 kJ / 48 kcal per 100 ml
CH 3 g per 100 ml | **BU** 0.27 BU per 100 ml

