



ERDINGER
Weißbier

ERDINGER Oktoberfest

The German brewer ERDINGER Weissbräu has launched ERDINGER Oktoberfest. ERDINGER Weissbräu is based in Erding, a picturesque town near Munich in the heart of Bavaria.

Compared to the classic ERDINGER Weissbier, the ERDINGER Oktoberfest brew comes with a higher malt content and a higher alcohol content of 5,7% by volume giving it a particularly full-bodied character. It goes without saying that like all ERDINGER products the ERDINGER Oktoberfest is also refermented in the bottle – similar to the champagne method. Only very few breweries still stick to this traditional but complex brewing method. However, it is still the bottle fermentation that gives this product its unique freshness. Thanks to a particularly long maturing time ERDINGER Oktoberfest obtains a beautiful amber colour. As a result this product is unrivalled and it is the perfect companion for those Oktoberfest moments.

In order to visualize the famous Bavarian lust for life the bottles got a label with an eye-catching Bavarian dancing couple. You simply can't miss it.

Alcohol 5,7% vol | **CH/100ml** 3,1 g | **BU/100ml** 0,27 BU | **Original wort** 13,2°P |
Kcal|Kj 100ml 48 | 200



PRIVATE BREWERY SINCE 1886