



PRESS RELEASE

ERDINGER Sommerweisse

A fresh-hop pleasure.

Fresh, fruity, intensive – Sommerweisse impresses with its diverse hop aromas. Our brewmasters chose the art of dry hopping for this seasonal specialty. This allows the fantastic mixture of hops to release their distinctive aromas: fresh fruity notes of citrus, elder, and passion fruit combine with fine yet striking bitter flavors. Thanks to its lively carbonic acid, Sommerweisse (ABV 4.6%) is fantastically refreshing with a slightly sour and zesty finish. It can also be enjoyed straight from the bottle.

Sommerweisse is the lively accompaniment for hot days.

Brewed according to the Bavarian Purity Law: water, malt, hops and yeast. And nothing else.

Appearance	sunshine yellow; bright white and particularly firm head, due to dry hopping process
Smell	distinctive hoppy aroma, ripe fruit (elderberry, passion fruit), fresh citrus notes, herbal-green aromas
Flavor	strongly hoppy flavor, fruity (passion fruit, citrus), pleasant hop bitterness
Mouthfeel	lively, refreshing with slightly sour and zesty finish, long taste experience, stimulating on the tongue
Type	wears flip-flops; barbecues, staycations – everything has to be outdoors!

Premiere 2016: Sommerweisse

We already have a delicious seasonal wheat beer interpretation with our Schnee-
weisse. But we also do "summer". And as our brewmasters were itching to use
the exciting new hop varieties, the decision was made: and a new member of the
ERDINGER wheat beer family was born. Our new wheat beer was to be fresh and
strongly hopped – and of course brewed in accordance with the Bavarian Purity
Law.

Distinctive hop aromas are very popular at the moment. Our Sommerweisse
shows just how well they can harmonize with a typical top-fermenting profile. To
achieve this, the brewmasters selected a delicate mixture of hops and used the
dry hopping method – adding the hops after the main fermentation stage so their
aromas can develop more intensively.

Sommerweisse can also be enjoyed straight from the handy 0.33-liter bottle,
thanks to its slightly lower carbonic acid content. This makes it ideal for picnics,
barbecue evenings etc.

Successful premiere: after launching our fresh-hop specialty in early summer
2016, there was plenty of praise from our customers. With the end of the hot
days, it's time was over. But it will be back next summer!

*For further information see erdinger.com
For foto files see erdinger.de, area "Presse"*

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