

Nice to know

AMARIS 50

A Fine Way to Start a Meal

The light-bodied Amaris, whose name derives from the Latin word Amarus, meaning "bitter", exudes a clean tart flavor. Amaris 50 is a fine way to start your dinner meal.



SIMCO 3

A Splendid Balance

The American hops, Simcoe, combined with two Hallertauer aroma hops, give this beer its name and refreshing apricot-mango flavor. A chestnut-red India Pale Ale like Simco 3 was first brewed in England in the 19th century.



AUGUSTUS 8

Rich in History

Augustus 8 is a tribute to Emperor Augustus, the founder of the city "Augusta Vindelicorum", today's Augsburg and the home of Riegele brewers. The beer reflects the great history of Augsburg and the long history of the Riegele brewery. Emitting a unique, fruity aroma, the beer pours hazy amber and has 8% alcohol.



DULCIS 12

Sweet Temptation

The double fermentation of Dulcis 12 gives this Belgian beer its beautiful style, "Dubbel". The unique Trappist yeast and natural honey from the Alps distinguish its golden hue and sweet taste.



AURIS 19 & ATOR 20

Golden Fire & Dark Haze

Auris 19 and Ator 20, one light and the other dark, are strong Bavarians with 19% and 20% original extract. A golden fire burns in Auris 19 and

a dark, sultry haze lives in Ator 20. Try either beer with your next beef, pork, venison entree.



NOCTUS 100

A Royal Treat!

Noctus, from the Latin word "night", is a rich, dark beer with a creamy froth and an aroma of bitter chocolate with a hint of coffee. A real English Imperial stout like Noctus was first brewed as a gift for Catherine the great.



ROBUSTUS 6

Creamy Elegance

A tribute to porters, English dock workers of 18th century London, Robustus 6 is comprised of six different malts and an original Irish ale yeast. And just like 300 years ago, Robustus 6 offers a strong, full-bodied taste that perfectly complements any fine steak.



Riegele BierManufaktur

Frölichstraße 26 | 86150 Augsburg
Tel.: +49 821 3209-0 | Fax: +49 821 3209-80
E-Mail: info@riegele.de
www.riegele-biermanufaktur.de



Riegele BierManufaktur
Excellence in Brewing Since 1386

Special Beers for Special Moments

Brewed in the Home of the World Champion Beer Sommelier



Riegele BierManufaktur
Excellence in Brewing Since 1386

Special Beers for Special Moments

Brewed in the Home of the World Champion Beer Sommelier



Art of Brewing

Riegele brewers are passionate about their art of craft beer brewing. World Champion Beer Sommelier Sebastian Priller-Riegele's journeys through the world's top-brewing nations are the inspiration for Riegele's hand-picked selection of eight unique beers. The range of colors, from amber to chestnut red to deep black, and tastes, from citrus to rich chocolate, exhibit unmatched quality.

Amaris 50 surprises you with its use of extreme hops for tangy flavor. With five malts, the Noctus 100 Imperial Stout offers the black, English antithesis. Dulcis 12 picks up the sweet and solid tradition of Belgian Dubbels with double fermentation, and the Porter Robustus 6 harks back to the 18th century and the English dockworkers. Auris 19 and 20 Ator use brewing styles that originated in Bavaria – once golden crisp, once dark, but always strong in malt. The Anglo-Saxon colonial period with its great tradition of Indian pale ales is reflected in the Simco 3. Augustus 8 is a fruity tribute to Emperor Augustus, the founder of the Roman city of Augsburg, the home of the Riegele craft brewers.

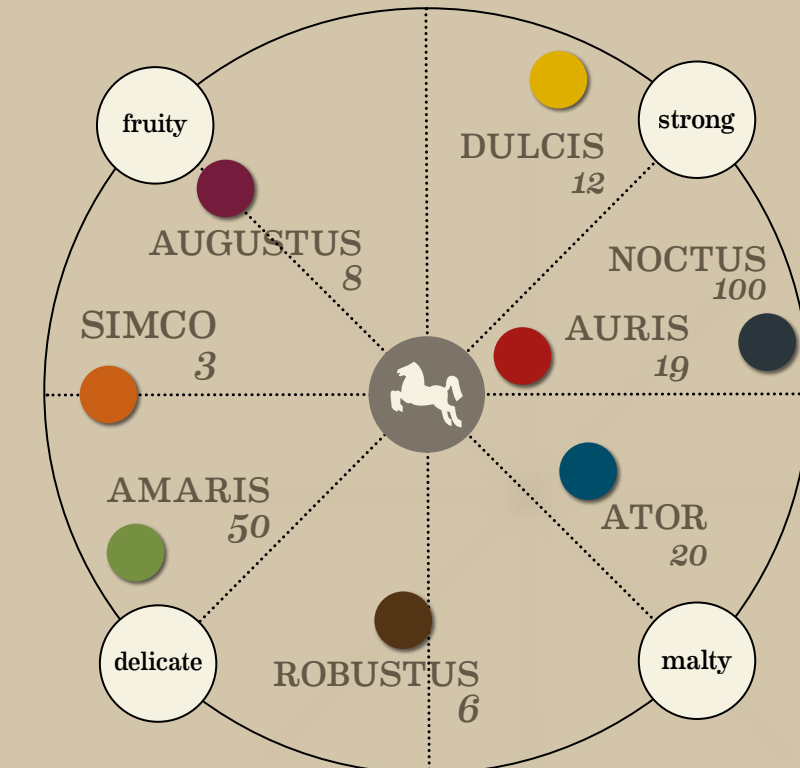
Each beer is unique in its own way and represents the unparalleled quality that has become the hallmark of Riegele.

Enjoy special beers for special moments!



The Riegele Special Beer Selection – A Spectrum of Aromas

From fruity to malty, thin too vigorously strong, the Riegele Special Beer Selection offers a variety of fantastic global brewing styles.



Tradition

Riegele's great tradition is the basis of its Special Beer Selection. Dating back to 1386, Riegele is recognized and admired the world over as one of the oldest and finest family owned Bavarian breweries. The Golden Horse is the renowned seal of approval.



Special Beers for Special Moments

AMARIS 50

»Feinherbe Vorfreude«

The elegant 50 bitter units of Amaris 50 derive from a refined combination of the six aroma hops: Opal, Tettnanger Mittelfrüh, Hersbrucker, Saazer, Hallertauer Select, and Mandarina Bavaria.



Color	
Aroma	hoppy with herbs and lemon
Perlage	lively
Bitterness	
Body	delicate and dry
Yeast	Saccharomyces cerevisiae 34/70
Alcohol	5 vol.
Drinking Temperature	8° Celsius
Food Pairing	seafood, salad, a perfect aperitif

SIMCO 3

»Hopfiges Lebensglück«

Simcoe 3 owes its taste to the hops triad of Hallertauer, Mandarina Bavaria, and the American Simcoe, cold hopped at exactly zero degrees Celsius in the beer cellars.



Color	
Aroma	elder, mango, apricot
Perlage	lively
Bitterness	
Body	full-bodied and complex
Yeast	Riegele Alehefestamm 306
Alcohol	5 vol.
Drinking Temperature	9° Celsius
Food Pairing	Asian food, fish, a perfect aperitif

AUGUSTUS 8

»Fruchtiges Aromenspiel«

Augustus 8 owes its fruity flavor and 8 percent alcohol content to the Riegele Zweimaischverfahren, with a mixture of unique fermented yeast and Pilsner, wheat, and Munich malts.



Color	
Aroma	rich banana and fine caramel
Perlage	sparkling
Bitterness	
Body	strong and sweet
Yeast	obergärige Riegele Unikathefe
Alcohol	8 vol.
Drinking Temperature	10° Celsius
Food Pairing	poultry, roast duck, sweet dessert

DULCIS 12

»Süße Verführung«

The harmonious taste of Dulcis 12 arises from the light sweetness of honey and a 12-month second fermentation process with Trappist yeast.



Color	
Aroma	honey and rock candy
Perlage	sparkling
Bitterness	
Body	bulky and sweet
Yeast	Trappisthefe
Alcohol	11 vol.
Drinking Temperature	14° Celsius
Food Pairing	wild fowl, hart cheese, apple strudel

AURIS 19

»Goldenes Feuer«

Auris 19 owes its distinct taste to the 19° extract from the historical malt variety Steffi, refined by the Riegele husk separation process.



Color	
Aroma	nuttily and malty
Perlage	soft
Bitterness	
Body	strong but elegant
Yeast	Saccharomyces Cerevisiae 34/70
Alcohol	9 vol.
Drinking Temperature	9° Celsius
Food Pairing	beef steak, roasted poultry, cheese

ATOR 20

»Dunkle Versuchung«

The fresh taste of Ator 20 results from its cold fermentation and long, cold maturation, 20° Plato, and strong-bodied malt.

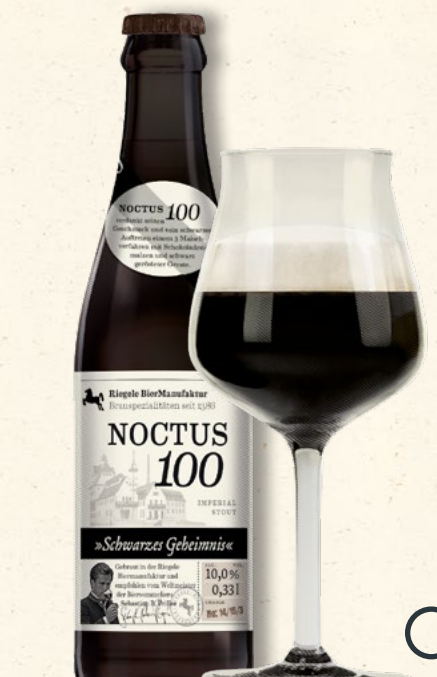


Color	
Aroma	roasted mal with caramel
Perlage	lively
Bitterness	
Body	strong and mellow
Yeast	Saccharomyces Cerevisiae 34/70
Alcohol	7,5 vol.
Drinking Temperature	9° Celsius
Food Pairing	vension, deer goulash, roast pork

NOCTUS 100

»Schwarzes Geheimnis«

The rich, dark appearance of Noctus 100 results from the unique 3-mash brewing process using chocolate malts and roasted black barley.



Color	
Aroma	Dark chocolate with coffee-aroma
Perlage	sparkling
Bitterness	
Body	bulky and powerful
Yeast	Irische Ale Hefe
Alcohol	10 vol.
Drinking Temperature	18° Celsius
Food Pairing	smoked food, goat's cheese, chocolate dessert

ROBUSTUS 6

»Kräftiges Vergnügen«

The taste of Robustus 6 hails from Irish Ale yeast and a fine malt sextet with pale chocolate malt, dark chocolate malt, roasted barley, and three additional robust malts.



Color	
Aroma	coffee, chocolate and roasted malt
Perlage	smooth
Bitterness	
Body	creamy and elegant
Yeast	Irische Ale Hefe
Alcohol	5 vol.
Drinking Temperature	11° Celsius
Food Pairing	lamb, mushroom dish, sirloin steak

Character

Passion, dedication, and knowledge are the three ingredients required to produce beers of exceptional craftsmanship and artistry. These traits have been passed down from generation to generation in the Riegele family.

