



# Enjoy the Real Beer Culture!





**Aying, Bavaria,  
Germany  
Est. 1878**

Nestled in the pastoral Bavarian countryside, 25 kilometers outside Munich, is the beautiful village of Aying—home of the family owned Ayinger Brewery (pronounced eye-ing-gr). Since 1878 the brewery has been creating exquisite beers in strict adherence to the “Reinheitsgebot” (German beer purity law of 1516).

Ayinger has been recognized with many medals and awards: Platinum and Gold medals from the World Beer Championships, where Ayinger typically places first in every category entered; repeat golds from the Deutsche Landwirtschaftsgesellschaft (German Agricultural Society); top honors in the Helsinki Beer Festival; and many national and regional rave reviews.

**Taste**

**Serving Suggestions**

**UPC**



96 Points—World Beer Championships

A classic Bavarian unfiltered wheat beer. Golden, fruity and thirst quenching with a hint of traditional clove character. A “brut” beer with a delicious, complex fruitiness of an extra-dry Champagne. **ABV: 5.1%**

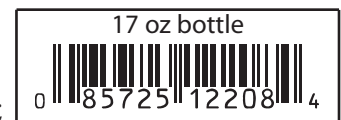
Sausage, pretzels with Dusseldorf mustard, vegetable pâté, Crab Louis and is perfect for brunch. Serve in tall vase shaped Ayinger ‘Swirl’ glass garnished with a slice of lemon, if desired.



95 Points—World Beer Championships

A Bavarian specialty. Dark unfiltered wheat beer. Amber in color, dry in palate, very fruity, bursting with flavor of fruit, apples and even cloves. **ABV: 5.8%**

Sole with lemon beurre blanc, lemon chicken, broiled game hen, venison and corned beef sandwiches. The yeast sediment in the bottle is often consumed. Serve in tall vase shaped Ayinger ‘Swirl’ glass. Some garnish with a slice of lemon.



90 Points—World Beer Championships

Golden, big floral bouquet with a soft, medium body and long, lingering finish with a dry hop tone. **ABV: 5.2%**

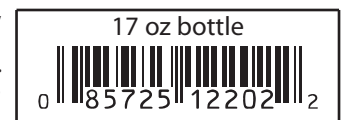
Schwammerlsuppe (mushroom soup), herbed pancakes, pork roast, eggplant parmesan sandwiches, sauerbraten, falafel and pot stickers. Serve in Willibeker glass or stoneware mug.



95 Points—World Beer Championships

Traditional Bavarian dark lager. Dark brown with warm, sweet aroma, and a satisfying, malty taste, with coffee-ish tones and a hint of fruitiness. **ABV: 5.0%**

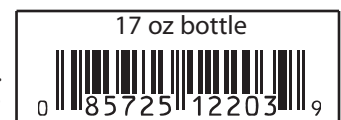
Pasta with meat sauce, potato dumplings, spicy vegetarian chili, assorted delicatessen, fresh baked bread and egg rolls. Serve in Willibeker glass or stoneware mug.



91 Points—World Beer Championships

A Bavarian classic. Rich golden color. Slightly sweet, malty nose. Medium to big body and alcohol. Soft dryness from long maturation. **ABV: 5.8%**

Telerfleisch (boiled beef), pretzels and radishes, goulash, clam chowder, bockwurst, weiner schnitzel, and grilled trout. Traditionally served in tall earthenware or glass mugs.



98 Points—World Beer Championships

Profoundly dark and rich with a complex fruitiness of roasted malt and whole hop flowers. Semi-dry finish. Aged six months prior to release. **ABV: 7.2%**

Pastries and desserts, roast goose, cured ham, smoked duck, wild turkey filet with Dijon sauce, chanterelles or after dinner with a fine cigar. Serve in a stemmed tumbler.

