



# ***Introducing: Zatec Dark Lager from the Czech Republic***

Zatec Brewery and Merchant du Vin are extremely proud to announce the upcoming arrival of a traditional deep, dark lager that will join Zatec Bright Lager in the US - look for it after June 1, 2010.

For a thousand years, the Zatec region west of Prague has been known for the fine quality of hops grown there. Sometimes known to English speakers by the German name - *Saaz* - this spicy, elegant hop is one of the keys to a beer renowned for centuries.

Brewing in Zatec dates back to at least 1004 AD, confirmed by records of brewing taxes paid. The Society of Privileged Brewers was founded in Zatec in 1261, the cornerstone for the current Zatec Brewery was laid in 1798, and brewing began in 1801.

Made from Moravian two-row barley and local hops, Zatec Dark is produced via very traditional, labor-intensive means: a double-decoction mash, open primary fermentation, sand filtering, and 45 days of lagering in cool cellars 80 ft. underground. Fairly full-bodied, Zatec Dark has a clean malt flavor and aroma with pure notes of dark bread, caramel, and even a suggestion of toffee. The finish holds inimitable, elegant Saaz hops allied with biscuity malt. **Na zdraví! (Cheers!)**

OG: 1.058; IBU: 25; ABV 5.7%.

***In an age of mass production, Zatec is a small, independent brewery upholding classic Czech brewing traditions and is one of only seven remaining production breweries in the Czech Republic.***

Available at bars, restaurants, and stores nationwide after June 1, 2010.

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Merchant du Vin also imports Samuel Smith from England; Traquair House from Scotland; Ayinger and Pinkus organic beers from Germany; Green's gluten-free ales and Lindemans lambics, as well as the Trappist breweries of Orval, Westmalle and Rochefort from Belgium.

**Merchant du Vin, Specialty Beer Importers Since 1978**  
[merchantduvin.com](http://merchantduvin.com)