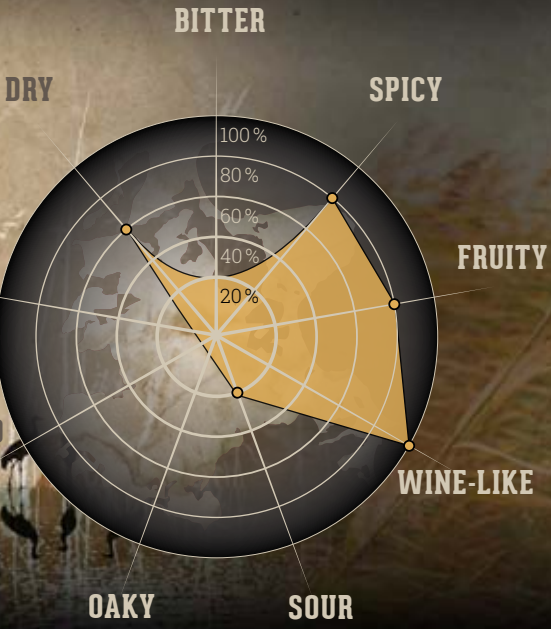




— SELTENE BIERE —

# INSEL-BRAUEREI

— BOTTLE CONDITIONING —



A rich sun yellow with intense, mysterious aromas. Spicy notes embrace the fruity nuances of the malt body. Like a grilled peach with fresh herbs. Very dry and wine-like, reminiscent of a Pastis on a warm summer evening. Really unique.



Perfect with intensely flavoured cheese, pumpkin soup, mushrooms, fish in miso sauce, caramel pralines, nougat



INGREDIENTS: BREW WATER, BARLEY MALT, WHEAT MALT, DEXTROSE, NATURAL HOPS, YEAST, SPICES (THE SUGAR IS COMPLETELY FERMENTED DURING BOTTLE CONDITIONING - THE TRADITIONAL METHOD)

Rügener Insel-Brauerei GmbH  
EXPEDITION INS BIERREICH  
Hauptstraße 2c · 18573 Ramin auf Rügen  
Deutschland - Germany

[www.insel-brauerei.de](http://www.insel-brauerei.de)



DEUTSCHER  
MEISTER  
DER  
BIER-  
SOMMELIERS  
DIPLOM BRAUMEISTER  
BETRIEBSLEITER

LONDON 2016  
WORLD BEER AWARD  
8 × GOLD  
ÜBERSEEHOPFEN  
WELTBESTES  
INDIA PALE ALE

LONDON 2017  
WORLD BEER AWARD  
9 × GOLD  
SEEPFERD  
WELTBESTES  
- SOUR ALE -

2017  
MEININGERS  
INTERNATIONAL  
CRAFT BEER AWARD  
2 × PLATIN  
5 × GOLD