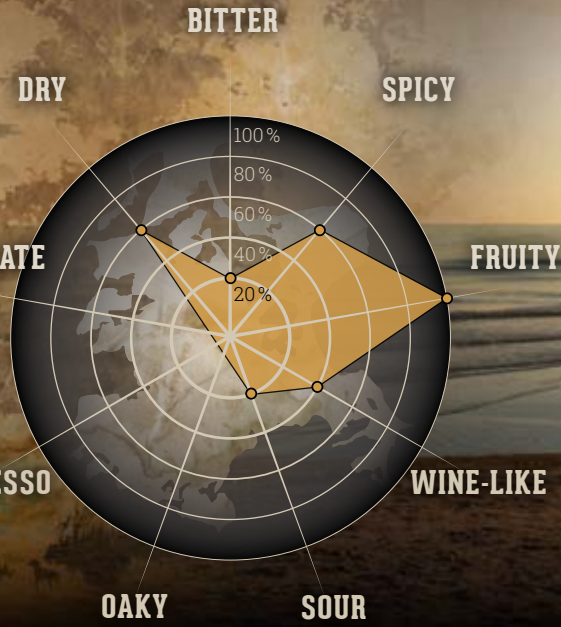




— SELTENE BIERE —

INSEL-BRAUEREI

— BOTTLE CONDITIONING —



INSEL SAISON



French- & Belgian-Style Saison

ALC. 5,6% VOL



Sun in a glass: a radiant orange with golden glints. It has an aroma of juicy, ripe apricots, rounded off with the delicate spiciness of medieval herb seeds. A pleasantly smooth body thanks to the high proportion of wheat malt. Lively-effervescent, light and very refreshing. The summer can begin!



Perfect with fresh salads, artichokes, seafood, mushrooms, pumpkin



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

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EXPEDITION INS BIERREICH
Hauptstraße 2c · 18573 Ramin auf Rügen
Deutschland - Germany

www.insel-brauerei.de



DEUTSCHER MEISTER
DER BIER-SOMMELIERS
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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