

DeDues

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1. BEER IN VOLCANIC LAND

DeDues is a brewing company located in the centenary house called “Can Valentí” in Sant Esteve d'en Bas, a small town in the volcanic area of Garrotxa close to Barcelona. Garrotxa is a region in the Oriental Pyrenees, and is characterized by its strong identity linked to a great landscape of exuberant and very particular nature.

Actually, the singularity of Garrotxa lies in its constitution of volcanic origin: approximately 40 volcanic cones and more than 20 basaltic lava flows make this zone the best exponent of volcanic landscape of the Iberian peninsula.

Far from the closed orography of other Pyrenean valleys, Bas Valley is open and rich, where countless small fluvial streams come together in the Fluvià river, born at 920m in the same region. DeDues, established in 2008, understands beer as a quality drink and takes care in all its production to offer products aimed to be positioned in the high-end gastronomy sector.

2. DEDUES FOR GASTRONOMY

DeDues was created with a strong objective: brew the best beers for gastronomic use.

The DeDues choice is not to brew a soft drink, but to make the concept of a product of high organoleptic complexity able to satisfy demanding connoisseurs. To do so, DeDues is based in three working lines: product manufacturing, packaging, and serving/pouring.

Product manufacturing:

DeDues beers are distinctive for several reasons:

- Use of pure and highly mineral Garrotxa volcanic water. This is a key element that marks the final products, knowing that water content is more than 90% of a beer.
- Use of in-house propagated liquid ale yeast produces highly aromatic results and particular characteristics on taste. These yeasts are less effective than others, so the final product has residual sugars which enhance the body of the beer.
- Production of its own carbonation by a second fermentation in the bottle. No artificial gas is injected.
- No addition of preservatives, nor colorings. The final products are neither filtered nor pasteurized, giving the possibility of aging for years.

Packaging:

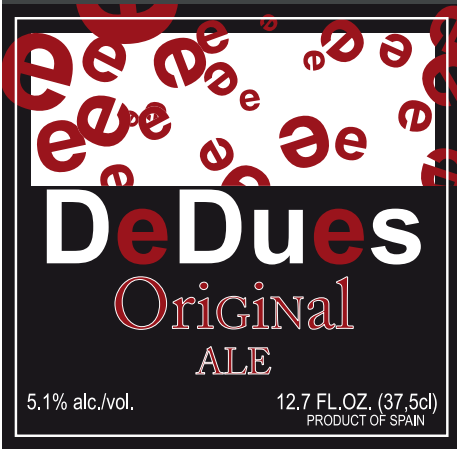
Following its different concept with respect to other more popular beers, DeDues decided to use an image more suitable for gastronomy. Thus, the bottle is an elegant champagne-like shape, with labels reminding one of a modern red wine.

Serving / Pouring:

As a consequence of its own way of understanding gastronomical beer, DeDues has assumed its responsibility regarding training on product serving. Thus, DeDues educates customers and colleagues for a proper pouring of their products.

Two basic recommendations:

- Always pour into a wide-base narrow-mouth glass, like a Bordeaux glass, to keep all aromas for a long time.
- To serve DeDues beers, keep the glass upright without tilting, then pour as you would a champagne -- making the most froth possible. This way, aromas come out easily and the carbonation staying inside the liquid will be lower, so it is more pleasant to drink.



DeDues Original, made of 80% barley and 20% wheat, is a natural beer without additives, colorings, or preservatives. Secondary bottle fermentation gives its own fine carbonation, avoiding the addition of artificial gas.

Alcohol content is 5.1%ABV.

It is unpasteurized and unfiltered, so it keeps yeast aromas and its ability to be aged.

Intense mature summer fruits, bananas, and peaches, with a clear nose of baked apples and even quince jelly. Very pleasant to drink, intense, and with a fair and fine carbonation, wide & expressive.

Dense mouthfeel, with a convincing persistence.

Food pairings:

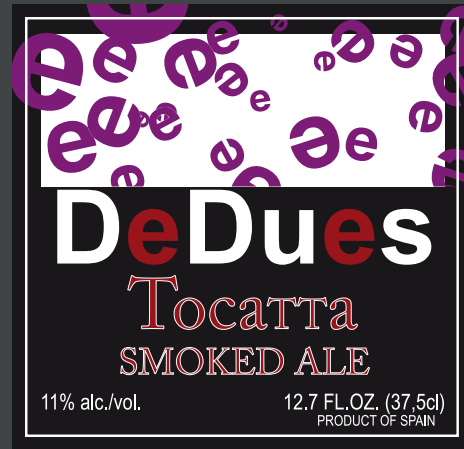
Thanks to this persistence, DeDues Original is the perfect choice to match with veal tartar, salmon & tuna tartar, white fish, shellfish, escargots, and bitter chocolate. Its ability to cleanse the palate makes it a perfect pairing with artichokes, eggplant, and smoked anchovies.

Formats:

12 x 12.7oz / 375.0mL Bottle(s)

EAN-code:

8 437011 011008



DeDues Tocatta ingredients are 50% pale ale barley malt and 50% whisky malt. All of these are light malts that would normally give a blond color to the beer; instead, Tocatta has been boiled for 25 hours so all sugars get a caramel color and taste.

Mashing process is done to empower low fermentable sugars, with a residual of 40g/liter.

Thus, the final beer is sweet without adding sugars nor chemically stopping fermentation.

Alcohol content is 11%ABV.

Served in a sweet wine glass, at first glance it presents a caramel colour, reminding one of the burned sugar of a crème caramel.

Wood and dry grapes on the nose, with some herbal quality due to hops.

Powerful, sweet, and reminiscent of some fine sherries.

Food pairings:

Ideal to match with foie-gras, desserts and nuts, or as a drink after a meal.

Formats:

12 x 12.7oz / 375.0mL Bottle(s)

EAN-code:

8 437011 011084



DeDues Andante is made with barley malt and top-fermenting ale yeast which gives it its fruity aromas. The high carbonation comes from a second fermentation in the bottle. Andante has not been pasteurized nor filtered, so it can be aged for a long time.

Alcohol content is 8 %ABV.

Andante has the appearance of a pale ale, with a generous head and persistent bubbles. In the nose it has intense aromas of banana and tropical fruits like mango, with notes of yeast. It is vaguely spicy on the tongue, has a full body and a sweet malty finish.

Food pairings:

DeDues Andante pairs well with poultry, in particular with duck (foie-gras, confit, magret), and chicken.

Also goes very well with pork dishes.

Formats:

12 x 12.7oz / 375.0mL Bottle(s)

EAN-code:

8 437011 011015