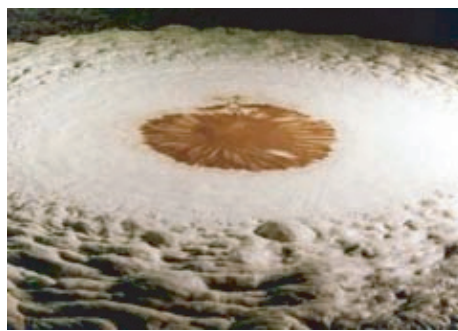


## Privatbrauerei G. Schneider & Sohn

Emil Ott Strabe 1-5, Kelheim, 93309, Germany

### Brewery Description:

The Schneider brewery was established in 1872 when Georg Schneider purchased the right to brew wheat beer by King Ludwig II. Up to that point wheat beer could only be brewed by royalty in a Weisse Brauhaus (wheat beer brewpub). At the time of purchase, wheat beer popularity was in steady decline, but G. Schneider believed in the product, and is today considered the savior of Bavarian wheat beer culture. In fact, the Schneider symbol is the oldest registered trademark for wheat beer (1894). He purchased and brewed in the Weisses Brauhaus im Tal/Munich and the Weisses Brauhaus in Kelheim. This second brewery has been used to brew wheat beer since 1607 and is therefore the oldest continually operating weisse beer brewery in the world. The Schneider family concentrated brewing here after the Tal brewery was destroyed in WWII. G. Schneider & Sohn is now in its sixth family generation.



## Schneider Weisse

■ Beer Collection  
■ Keg Collection

### Unfiltered, Unpasteurized, Bottle Conditioned

The primary fermentation lasts 3-5 days in open fermenters which insure plenty of oxygen for the top fermenting yeast. Next, the brew goes through a secondary fermentation in the bottle using the same original multistrain yeast as was used in the primary fermentation. While the use of open fermenters is rare in Germany, the use of such a complex yeast strain for bottle re-fermentation is even more uncommon. Bigger breweries are averse to these practices as they do not provide as much stability as conventional

methods. However, a more complex aroma and flavor profile is achieved through the use of such a complex yeast strain in this environment. Finally, the beer is stabilized at 46°F for two weeks after the two warm fermentations. The beer uses Vienna and some darker malts supply a beautiful bronze-brown color. Hersbrucker and Hallertauer hops lend 13 IBU for balance and preservative power only.

*"Might be regarded as the classic example of this category..."*

- Michael Jackson  
[Pocket Guide to Beer, 1993, p.50]

*"This beer sets up the tastebuds like no other beer I know...A beer to waltz to"*

- Charlie Papazian  
[Organizer of Great American Beer Festival and World Beer Cup]

*"A quick trip to Bavaria in a bottle"*

- Charles Finkel  
[Merchant du Vin]

### Product Details

|                    |                             |
|--------------------|-----------------------------|
| <b>Style</b>       | Hefe Weizen                 |
| <b>Alc./Vol.</b>   | 5.4%                        |
| <b>Malts</b>       | 60% Wheat and 40% Barley    |
| <b>Hops</b>        | Hersbrucker and Hallertauer |
| <b>Org Gravity</b> | 1054                        |
| <b>EBC</b>         | 19                          |
| <b>IBU</b>         | 13                          |

### Tasting Notes

|                   |  |
|-------------------|--|
| <b>Appearance</b> | CO <sub>2</sub> develops in the thin bottom of the glass and creates the glorious head. Cloudy, with a dark, rusty color.  |
| <b>Aroma</b>      | Banana, nutmeg, clove, vanilla. These are the components created by the use of the original multistrain yeast for bottle re-fermentation. Wafts of creamy wheat. |
| <b>Flavor</b>     | Thick, full, rich wheat flavor. Less citrusy than most wheat beers tend to be. Slightly sweet. Virtually no bitterness.  |
| <b>Finish</b>     | Very clean finish.   |

### Suggested Food Pairings:

- Creamy Salad or Soup
- Lightly Spiced Seafood
- White Sausages
- Quesadillas with Guacamole
- Chicken Tikka Masala

### Available Formats:

- 20 \* 16.9 oz bottles
- 6\*4\* 16.9 oz bottles
- 20.5 Liter Keg
- 50 Liter Keg

### Legend

|                       |                    |
|-----------------------|--------------------|
| ■ Beer Collection     | ■ Cider & Perry    |
| ■ Keg Collection      | ■ Sake & Yuzu Wine |
| ■ Real Ale Collection | ■ Mead             |
| ■ Vintage Collection  | ■ Spirits          |

## Privatbrauerei G. Schneider & Sohn [Continued]

Emil Ott Strabe 1-5, Kelheim, 93309, Germany



## Organic Wiesen Edel-Weisse

■ Beer Collection  
■ Keg Collection

Schneider's Wiesen Edel-Weisse was traditionally brewed for the Oktoberfest in Munich. The term 'Wiesen' in Germany means meadow, and it is a slang term for Oktoberfest.

Many years ago, the beer brewed for Oktoberfest was not necessarily the standard maezen style lager beer associated with the event today. At this time, there were many styles of beer brewed there. The festival was in October rath [http://www.bunitedint.com/portfolios/producers/g\\_schneider/edel\\_weisse/\\_images/edel\\_weisse-bottle.jpg](http://www.bunitedint.com/portfolios/producers/g_schneider/edel_weisse/_images/edel_weisse-bottle.jpg) er than September, and it was often quite cold out, making necessary richer and stronger beers. Thus, Schneider's Wiesen Edel-Weisse was made to be warming. It was quite full bodied, as the malt contained a fair amount of unfermentable sugar. In order to balance such a beer, it had to be brewed with more hops for balance, resulting in more noticeable hop character than is usually found in hefe weizens.

By law, German brewers must have their production facility in Munich in order to participate in the Oktoberfest. Thus, Schneider had to leave the Oktoberfest in 1942 when their Munich brewery was destroyed in the war. Fortunately, this year, they have chosen to re-create the style for the American market.

One obstacle to such a re-creation has been the fact that the brewery can not buy the same type of malt as it did in 1942. This malt was essentially a crude variety which is no longer produced. However, the brewmaster did find some wheat and barley malts that can approximate the former taste. Also, changes in the hop profile have been made as a result of the brewmaster's dis-

covery of Cascade hops on a trip to the US. The resultant beer is stronger, lighter in color, and hoppier than Schneider Weisse. Also, the malt flavors are a bit different from those found in Schneider Weisse. Of course, they are soft, but also, quite bready and a bit perfumy/meadowy.

### Product Details

|                  |  |
|------------------|--|
| <b>Style</b>     | Hefe Weizen<br>Certified USDA Organic                    |
| <b>Alc./Vol.</b> | 6.2%   |
| <b>Malts</b>     | Organic Wheat "Atlantis",<br>Organic Barley "Scarlett"   |
| <b>Hops</b>      | Organic Hallertauer, Organic<br>Magnum, Organic Cascade, |

### Tasting Notes

|                   |   |
|-------------------|---|
| <b>Appearance</b> | Schneider Weisse-like but lighter, less brown, more rust and gold.  |
| <b>Aroma</b>      | Wheaty, more bready-wheaty than Schneider Weisse. A touch of hops and some banana. Softer, lighter aroma than Schneider Weisse.   |
| <b>Flavor</b>     | Like Schneider Weisse with easy bitterness throughout and carrying through for long light bitter finish. The grittiness on top of softness makes for an interesting experience. |
| <b>Finish</b>     | Soft bread and hops in the finish.  |

### Suggested Food Pairings:

- Dark Chocolate
- Raspberries & Chocolate Cake

- Berries & Ice Cream

### Available Formats:

- 20 \* 16.9 oz bottles
- 6\*4\* 16.9 oz bottles
- 20.5 Liter Keg
- 50 Liter Keg

## Aventinus

■ Beer Collection  
■ Vintage Collection  
■ Keg Collection

### Top- Fermenting

Aventinus, the world's oldest top-fermenting wheat doppelbock, was created in 1907 at the Weisse Brauhaus in Munich using the 'Method Chempenoise' with fresh yeast sediment on the bottom. Pale, crystal and dark malts are employed for this double-fermented wheat beer. It was Georg Schneider's creative response to bottom-fermenting doppel-bocks such as Salvatore, Kulminator and Animator that developed a strong following during these times. Aventinus has received topmost commendations for its perfect balance of two complex flavor profiles - the fruity spiciness brought in by the top-fermenting yeast and the notes of chocolate created by the use of crystal and dark malts. The label bears a picture of Johannes Aventinus, the historian who first described Bavaria and its people. In addition, the beer has demonstrated wonderful aging potential with aromas and flavors of softer chocolate, clay, and sherry when aged for three years or more. Therefore, in 1999, the SCHNEIDER brewery decided to age 240 cases of AVENTINUS each year in their historical ice cellar in Kelheim with each batch held for a minimum of three years.

*"Aventinus has a huge head, an insistent sparkle, malty notes in the nose: chocolate, fruit and spices in the palate: and a lightly clove-like finish."*

- Michael Jackson  
[World Classic, Pocket Guide to Beer, p.57]

### Product Details

|                    |                   |
|--------------------|-------------------|
| <b>Style</b>       | Wheat Double Bock |
| <b>Alc./Vol.</b>   | 8%                |
| <b>Org Gravity</b> | 1065              |

### Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

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## Privatbrauerei G. Schneider & Sohn [Continued]

Emil Ott Strabe 1-5, Kelheim, 93309, Germany



## Aventinus Weizen Eisbock

■ Beer Collection  
■ Keg Collection



### Product Details

|            |    |
|------------|----|
| <b>IBU</b> | 11 |
| <b>EBC</b> | 43 |

### Tasting Notes

|                   |  |
|-------------------|--|
| <b>Appearance</b> | Russet brown.  |
| <b>Aroma</b>      | Portlike aroma of raisins, dates, prunes, bananas, and cloves.                             |
| <b>Flavor</b>     | Some sweetness, but it is a remarkably dry beer of this weight. It is light on the palate. |
| <b>Finish</b>     | Finishes warm, smooth, and rich. Worth taking your time with.                              |

### Suggested Food Pairings:

- Duck
- Venison
- Pork Sausages
- Wild Boar
- Carbonnade Flamande
- BBQ Spare Ribs

### Available Formats:

- 20 \* 16.9oz bottles (Aventinus & Vintage)
- 6\*4\* 16.9 oz bottles (Aventinus only)
- 20.5 Liter Keg (Aventinus only)
- 50 Liter Keg (Aventinus only)



### Reborn after 60 years!

Up until the 1940's, Aventinus was shipped all over Bavaria in containers lacking temperature control. Consequently, the precious drink partially froze during transportation. Unaware that the brew was concentrated by the separation of water from the liquid, people were baffled by this stronger version of Aventinus. By chance, the first Aventinus Eisbock was created.

Well aware of this story, Hans Peter Drexler, brewmaster at the Schneider Brewery, decided to recreate this classic "mistake" in a modern controlled facility. Thus, the Aventinus Eisbock is reborn sixty years later...Prost!

### Product Details

|                  |         |
|------------------|---------|
| <b>Style</b>     | Eisbock |
| <b>Alc./Vol.</b> | 11%     |

### Tasting Notes

|                   |   |
|-------------------|---|
| <b>Appearance</b> | Dark, ruby brown color with large white head.   |
| <b>Aroma</b>      | Scent of wheat, yeast, dark fruits, and sugars. Fairly complex.   |
| <b>Flavor</b>     | Initial taste of banana followed by roasted malt, honey, coffee, toffee, and slight cinnamon. Very smooth and balanced with decent carbonation. |

### Legend

- Beer Collection
- Keg Collection
- Real Ale Collection
- Vintage Collection
- Cider & Perry
- Sake & Yuzu Wine
- Mead
- Spirts

## Privatbrauerei G. Schneider & Sohn [Continued]

Emil Ott Strabe 1-5, Kelheim, 93309, Germany

### Tasting Notes

|               |   |
|---------------|---|
| <b>Finish</b> | Subtle with lingering flavors of dark fruit. It is smooth all the way down with vanilla flavor. |
|---------------|---|

### Suggested Food Pairings:

- Soft Pretzel
- Spicy Brown Mustard
- Duck Sausages

### Available Formats:

- 24 \* 11.2 oz bottles
- 20.5 Liter Keg

## Schneider Gift Pack



### Product Details

|                  |   |
|------------------|---|
| <b>Style</b>     | Hefe Weizen                             |
| <b>Alc./Vol.</b> | 8.2%                                    |
| <b>Malts</b>     | 50% Pale Wheat, 50% Pale Two-Row Barley |
| <b>Plato</b>     | 19.3                                    |
| <b>IBU</b>       | 40                                      |

### Tasting Notes

|                   |   |
|-------------------|---|
| <b>Appearance</b> | Hazy deep orange with hints of red. Very thick white foam.                      |
| <b>Aroma</b>      | Intense floral and citrus hop character with banana overtones and slight clove. |



## Schneider-Brooklyner Hopfen Weisse

- Beer Collection
- Keg Collection

In collaboration with Garrett Oliver of Brooklyn Brewery.

Brewed at G. Schneider & Sohn, Kelheim, Germany by Garrett Oliver (Brewmaster of Brooklyn Brewery).

This unique beer is based on the formula derived as a result of the long friendship of Schneider brewmaster Hans-Peter Drexler and Brooklyn brewmaster Garrett Oliver. In July 2006, the two brewmasters meet to create the Brooklyn-Schneider Hopfen Weisse representing the quality, tradition, and terroir of Bavarian Hallertauer hop region paired with the innovation and creative energy for which Brooklyn is famous for. Similar to the Brooklyn-Schneider, this beer is fermented with the Schneider yeast, but it uses dry hopped selected by Hans-Peter Drexler.



|               |   |
|---------------|---|
| <b>Flavor</b> | Focused, snappy bitterness followed by burst of sweet fruit. Tropical fruit and hoppy flavors through the center, refreshing wheat acidity, and effusive hop flavors. |
| <b>Finish</b> | Semi-dry and clean with hop flavors lingering.  |

### Suggested Food Pairings:

- Chinese, Thai or Indian Cuisine

### Available Formats:

- 20 \* 16.9 oz bottles
- 20 Liter Keg

## Schneider Weisse Nelson Sauvin

A rich golden and cloudy bottle fermented wheat beer. The aroma reminds you of blossoms, freshly mowed grass, even grapes, gooseberry and kiwi. These intensely fruity aromas are balanced by a malty nose. You feel a thrilling contrast of exotic flowery notes and malty spicy impressions finished by a fine bitterness

### Legend

|                       |                    |
|-----------------------|--------------------|
| ■ Beer Collection     | ■ Cider & Perry    |
| ■ Keg Collection      | ■ Sake & Yuzu Wine |
| ■ Real Ale Collection | ■ Mead             |
| ■ Vintage Collection  | ■ Spirits          |

## Privatbrauerei G. Schneider & Sohn [Continued]

Emil Ott Strabe 1-5, Kelheim, 93309, Germany

surrounded by slightly sour fruitiness.

### Product Details

|                |                     |
|----------------|---------------------|
| <b>Style</b>   | Specialty Wheatbrew |
| <b>Acidity</b> | 7.4%                |

### Tasting Notes

|               |   |
|---------------|---|
| <b>Aroma</b>  | A rich golden and cloudy bottle fermented wheat beer. The aroma reminds you of blossoms, freshly mowed grass, even grapes, gooseberry and kiwi. These intensely fruity aromas are balanced by a malty nose. |
| <b>Flavor</b> | You feel a thrilling contrast of exotic flowery notes and malty spicy impressions   |
| <b>Finish</b> | finished by a fine bitterness surrounded by slightly sour fruitiness.   |

### Suggested Food Pairings:

- Pickled vegetables
- Parma ham
- fish
- creamy ripe cheese
- dessert
- fresh fruit

### Available Formats:

- 6 \* 25.4oz bottles

