

MEXICAN DARK LAGER



5.2% 24 IBU

CLASSIC SEASONAL
DRAFT & 16oz CANS

MEXICAN DARK LAGER IS A MARRIAGE OF VIENNA LAGER BREWING TRADITION AND MEXICAN INGREDIENTS AND TECHNIQUES. ALTHOUGH THIS DARK BEER IS VERY DIFFERENT FROM MEXICO'S USUAL LIGHT BEERS, IT STILL PAIRS WELL WITH STREET TACOS.

INGREDIENTS

MALT

Rahr To Thee, Weyermann Vienna, Weyermann Carafa Special II, Weyermann CaraRed

HOPS

Perle, Saaz

YEAST

Lager

SPECIAL INGREDIENTS

Corn Grits

TASTING NOTES

Toasted dense white foam on top of a burnt red body with mahogany hues. Enticing aromas of toffee, s'mores, cocoa, dark chocolate, baked apple, and clove. Drinkable flavors of mole, Nutella, raisins, pear butter, peanut brittle, and cinnamon. Finishes velvety, fluffy, pillowy, but very quaffable.



NUTELLA, BAKED APPLE,
DARK CHOCOLATE

HISTORY

After the war, German and Austrian immigrants began settling in what is today Texas and Mexico, but there isn't a direct line from those settlers to modern day, mass-marketed beer. In fact, the Mexican-style lager has more in common with Vienna Lager than with the light, fizzy beers many associate with the country today, and for many years it was easier to find Vienna Lager in Mexico than in Austria.

Originally developed by Anton Dreher in Vienna in the mid-19th century, the malty, copper-colored beer began to fall out of favor in Europe as pale lagers took over. However, brewers trained in the Vienna style made their way to modern-day Mexico, where they continued the Vienna lager tradition.

The beer's influence greatly grew when Maximilian I, a Vienna-born member of the House of Hapsburg-Lorraine, was proclaimed Emperor of Mexico in 1864. He and his band of beer drinkers brought a love of Vienna lager with them, and although Maximilian I did not last long as Emperor—he was executed in 1867—a taste for Vienna lagers continued.

pFriem Mexican Dark Lager takes a classical approach to brewing a Vienna Lager, combined with ingredients and technique used in Mexico. German inspired pilsner malt and Vienna malt sourced locally make a bright and beautiful toasted base, while flaked maize softens and rounds out the body of the beer. The addition of dark malts provide a rich, dark color while imparting a toffee and chocolate aroma and flavor. German grown hops provide lovely grassy, and herbal aromatics.

FOOD PAIRINGS

Grilled meats and vegetables pair beautifully with the rich specialty malts. Excellent with street tacos. Mexican Dark Lager is a great complement with a slice of sharp cheddar or with a wedge of lime.

pFRIEM



CRAFTED IN HOOD RIVER, OREGON
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