

# MEXICAN VIENNA LAGER



## INGREDIENTS

### MALT

Gambrinus Pilsner, Weyermann Vienna Flaked Maize, Carafoam, Acidulated

### HOPS

Perle, Czech Saaz, Tettnang

### YEAST

Lager

### ADJUNCT

Flaked Maize

## TASTING NOTES

Subtle rays of gold going towards copper beneath a cap of thick white foam. Toasted aromas of fresh bread, candied malt, lilacs, lemon shortbread, and orange zest. Fresh flavors of biscuits, tortillas, orange peel, honey, and lemon spritz. Finishes smooth, silky, intriguing, and crushable.



ORANGE ZEST, HONEY,  
CANDIED MALT, SMOOTH

## HISTORY

The history of beer in Mexico begins in 1864 when Maximilian I, a Vienna-born member of the House of Hapsburg-Lorraine, was proclaimed Emperor of Mexico. Emperor Maximilian brought Viennese brewers to Mexico, which influence can still be seen today.

The German and Viennese influence on Mexican beers is still seen today in Mexico, but they have taken their own shape and form ranging light and bright to deep and dark, with a lot of variation in-between. pFriem's Mexican-Style Vienna Lager is a nod to subtle, but delicious versions of these beers that are kissed by red crimson or boast a copper ray of sunset light. The sweet caramel flavors are as subtle as the red base they come from. This beer drinks smooth, light, easy, but with just enough malt candy flavor to bring you back to your glass again and again. Pairs well with surf sessions and sunsets!

## FOOD PAIRINGS

Just about anything in the Mexican cuisine. Great with delicate fish - Mahi Mahi, Tilapia, Cod, Tuna, and Red Snapper. Great with shellfish - clams, crab, and scallops. Excellent with Sushi. Light pasta dishes work well with oil-based or creamed sauces.