



Merchant du Vin, Specialty Beer Importers Since 1978



Aying, Bavaria,
Germany - Est. 1878

BRÄUWEISSE

Authentic Bavarian
Hefe-weizen

RATEBEER.COM 96 POINTS

URWEISSE

Authentic Bavarian
Dunkel Weizen

RATEBEER.COM 96 POINTS

BAVARIAN PILS

Traditional Crisp Golden
Lager

WORLD BEER CHAMPIONSHIPS
93 POINTS

JAHRHUNDERT BIER

Century Celebration
Bavarian Lager

WORLD BEER CHAMPIONSHIPS
92 POINTS

ALTBAIRISCH DUNKEL

Authentic Bavarian
Dark Lager

RATEBEER.COM 91
POINTS

OKTOBER FEST-MÄRZEN

Authentic Bavarian
Festival Lager

RATEBEER.COM 96 POINTS

WEIZENBOCK

Authentic Bavarian
Wheat Bock Ale

RATEBEER.COM 97 POINTS



Authentic
Bavarian Doppelbock

RATEBEER.COM 100 POINTS

The beautiful village of Aying nestles in the pastoral Bavarian countryside 25 kilometers outside Munich, home to the family-owned Ayinger Brewery (pronounced **Eye-ing-gr**). Since 1878 Ayinger has made exquisite beers in strict accordance to the **Reinheitsgebot** - the 1516 German beer purity law. Ayinger beers hold European Union "PGI" certification, as well.

Ayinger has been recognized with many accolades, medals, and awards: Gold medals from the World Beer Championships, where Ayinger typically places first in every category entered; repeat gold medals from the Deutsche Landwirtschaftsgesellschaft (German Agricultural Society); top honors in the Helsinki Beer Festival, and countless national and international rave reviews.

Classic Bavarian unfiltered wheat beer: golden, fruity, and thirst-quenching with an immense head and complex, spicy clove character from a traditional yeast strain. Pair with sausage, pretzels & Dusseldorf mustard, vegetable pâté, or Crab Louis. Serve in an Ayinger weissebeer glass: pour most of the bottle; swirl to suspend yeast; pour the rest. ABV: 5.1%

Dark unfiltered wheat beer - amber in color, very fruity, bursting with flavors of apple, cloves, and a bit of caramel. Serve in a tall Ayinger weissebeer glass with lemon beurre blanc sole, broiled game hen, venison, corned beef sandwiches, sausages, or lemon chicken. The yeast sediment in the bottle is tasty and healthy - pour most of the bottle, swirl, and pour the rest. ABV: 5.8%

Brisk golden lager with snappy hop aroma and pure barley malt flavor, originally inspired by Czech Pilsner beers. Elegant and forward hop aroma; velvety-soft yet rustic malt flavor, from locally-grown barley. A thick creamy head rests atop this brilliantly clear elixir. Try with classic German cuisine, sushi, or jerk chicken. Available year-round, four-packs & draft. ABV: 5.3%

Golden "export-style" lager with a medium body, a very pure, clean malt flavor, and a long lingering finish with a dry hop tone. Serve in a "willibecker" glass with schwammerlsuppe (mushroom soup), herbed pancakes, pork roast, eggplant Parmesan sandwiches, sauerbraten, falafel, or pot stickers. Great with fish. ABV: 5.2%

Traditional "old-style Bavarian dark" lager. Deep amber-brown color, inviting sweet aroma, and a satisfying malty flavor with a hint of coffeeish flavor in the finish. A great match to pasta with meat sauce, potato dumplings, spicy vegetarian chili, fresh-baked bread or egg rolls. Serve in a "willibecker" glass or mug. ABV: 5.0%

A classic Bavarian lager: Rich deep golden color, big malty nose, and full body balanced by strength. Layered complex malt flavor; clean finish from long maturation. Serve in a "willibecker" with telerfleisch (boiled beef), pretzels, radishes, goulash, clam chowder, bockwurst, wiener schnitzel, or grilled trout. ABV: 5.8% **Fall Seasonal**

Fascinating, strong wheat beer: classic aromatic Bavarian weizen aroma, smooth body, huge head, and flavor that is the essence of the wheat harvest. Big, full-flavored beer but with all elements in perfect balance. Serve in a weissebeer glass with smoked pork chops and sauerkraut, full-flavored game or duck dishes, or spicy cuisine. ABV: 7.1%

Profoundly dark, rich lager with cascading layers of deep malt complexity. Full body and semi-dry finish; aged six months prior to release. Serve in a stemmed Celebrator glass or red wine glass with pastries and dessert, roast goose, cured ham, wild turkey filet with Dijon sauce, chanterelle mushrooms, or after dinner with a fine cigar. ABV: 6.7%

