



COMLOT
IPA — MEDITERRANEAN
INDIA PALE ALE —



Damm 2018

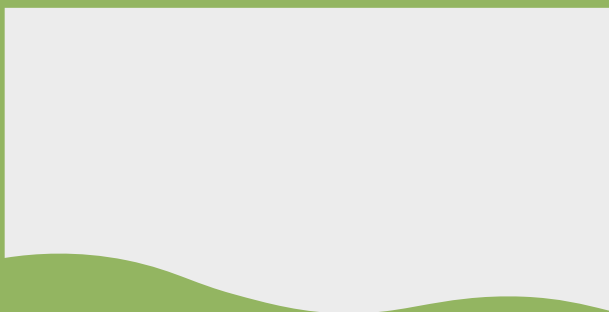
We are pleased to present
COMLOT IPA, our first
Mediterranean IPA.

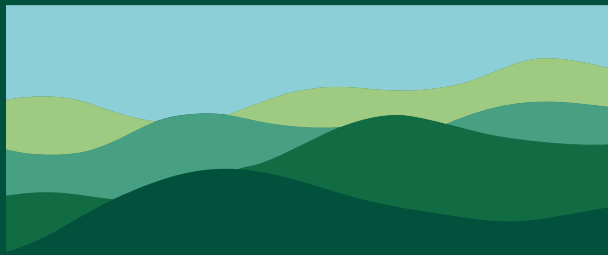


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In 2014, Damm started to work with the farmers from Prades, a region with a climate and soil type that closely resemble those of the major hops-producing regions worldwide.

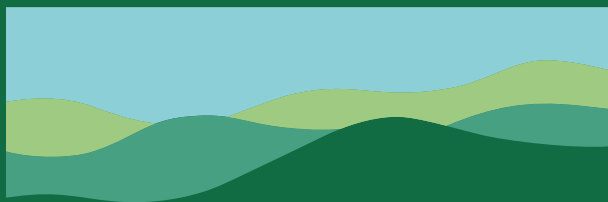




After years of observation and different phases of growing the myriad varieties of hops, it was found that the bitter Nugget variety best adapted to the land.



The first beer we have crafted with
Mediterranean hops is **COMLOT.**
Our **MEDITERRANEAN IPA.**



India Pale Ale (IPA)

is a hoppy style of beer.



India. the origin.

In the late 18th century, India was an English colony. The long ship journeys and extreme temperatures meant that the beer reserves loaded to satisfy the English troops were often spoiled. The master beer-makers of the era had the idea to add more hops in the recipe and increase the alcohol content with the intention of improving the beer's conservation. They achieved it and thus was born a new style of beer: IPA.

Pale. The malt.

This is the malt used to craft IPA. Pale, light-coloured malts which are dried and roasted at a low temperature.




Ale. The fermentation.

Ale-style yeasts are used that ferment at high temperatures, around 15-24 °C.



COMLOT IPA is a complex product
crafted with 8 different varieties of hops
which are added at different stages
in the process to bring more bitterness
or more flavour.

— MEDITERRANEAN
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Nugget (Prades)

This brings the beer a clear, high-quality bitterness, as well as subtle earthy and floral touches.

Summit

This brings bitterness and a light hint of spices and herbs.

Willamette

This kind of hops brings bitterness and mild floral, fruity and herbal flavours and scents.

Citra

This stands out for its citrusy flavours and scents with hints of tropical fruit.

Centennial

This variety of hops gives COMLOT IPA its floral and citrusy flavours and scents.

Simcoe

With this variety we get citrusy, piney and slightly earthy flavours.

Amarillo

This variety of hops has a characteristic floral and citrusy scent. Its fruity notes are reminiscent of melon, peach or apricot.

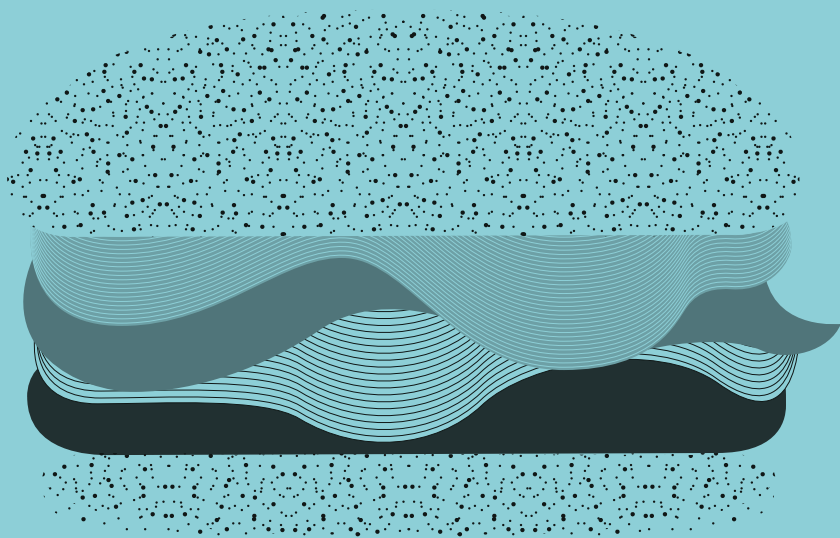
Mosaic

By adding this variety of hops to the recipe, we get earthy, floral and fruity flavours and scents.



**COMLOT IPA is a very hoppy beer,
intensely bitter with notes of fresh
citrus and ripe fruit.**

**A beer that pairs perfectly with
strong, intense meals like the latest
generation of gourmet hamburgers.**



**COMPLOT IPA IS A LIMITED EDITION
LINKED TO THE HOPS HARVEST.**

**THE PRODUCT COMES IN A FORMAT
OF NON-RETURNABLE 33-CL BOTTLES.
IN CASES OF 6 UNITS**



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Please enjoy responsibly. 6,6°