



*La cerveza mediterránea*







*Over 140 years ago,*

the young brewer

August Kuentzmann Damm

emigrated from Alsace with his wife

Melanie, fleeing the Franco-Prussian War.

Their journey took them to the

Mediterranean coast, where they settled to

fulfil their dream:

*to brew beer.*



*The First  
Estrella Damm*



*The Current  
Estrella Damm*



***In 1876***  
they opened their own brewery  
and created a beer that was adapted  
to suit the Mediterranean climate.  
Lighter than Central European beers  
that were designed for colder climates,  
we know it as a  
***Mediterranean  
lager.***





Since then, Estrella Damm  
has been brewed following

***the original  
1876 recipe,***

using only barley malt,  
rice, and hops.

***100% natural ingredients,  
with no additives or preservatives.***



The quality of these ingredients is our  
first priority, and that is why we work  
directly with

*local Mediterranean  
farmers.*





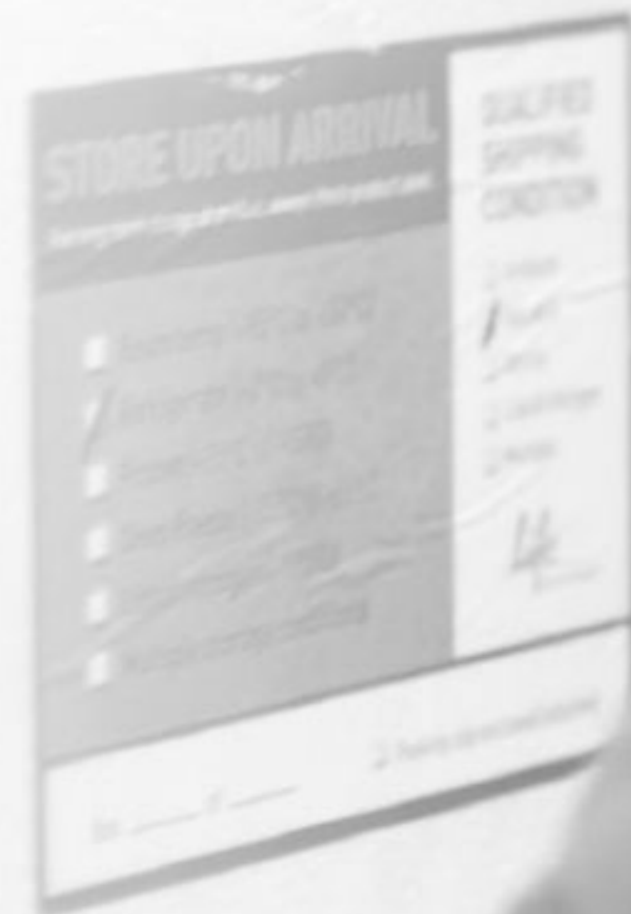
Once selected, the barley arrives  
at the malthouse, where first  
it germinates and is then dried and  
toasted. Unlike many brewers, we have  
***our own malthouse,***  
which allows us to monitor the entire  
process first hand.



Our yeast is another ingredient that makes us unique, and we have been using the same strain for many generations. If it were lost or damaged then the taste of Estrella beer would change, and that is why we have

***three reserves  
of this yeast***

stored under the highest security:  
in Barcelona, Valencia and London.





Good things require patience,  
as do the fermentation and ageing of beer.

We keep our beer for  
*one week in  
fermentation tanks and  
two in ageing tanks.*

This is how we guarantee a perfect result.





Once it is done, we use  
*the latest technology  
in the bottling process*

in order to combat the great enemies  
of a beer's taste: oxidation  
and microbiological contamination.







Ultimately, in our relentless search for  
quality we have not only kept our  
*<sup>1</sup> brown bottle,*  
but have further darkened it to provide 30%  
*more protection*  
*against harmful light*  
than the standard brown bottles,  
to ensure that you can enjoy the true,,  
pure Mediterranean taste of Estrella Damm.



World famous  
since 1904



UK

2021 2018 2017



PORTUGAL

2023 2022



BELGIUM

2024 2023 2022 2021  
2020 2019 2018 2017  
2016 2015 2014 2013  
2012 2011



GERMANY

2023



USA

2023 2021 2020 2019  
2018 2017 2016 2015  
2014 2012 2011 2004



UK

2023 2022



GERMANY

2023 2022



USA

2023 2022



AUSTRALIA

2023 2022



UK

2023 2022



BELGIUM

2023 2022 2021



HONG KONG

2023 2022



AUSTRALIA

2023 2022 2016 2013  
2012 2010 1998



UK

2023 2022 2020 2019  
2018 2016 2014



FRANCE

2022



USA

2022



UK

2021



UK

2021 2020 2019 2018  
2016 2015 2014 2012  
2011



USA

2021 2016



BELGIUM

2020 2016



USA

2016



SWEDEN

2014



FRANCE

1964



GERMANY

1906



UK

1905



AUSTRIA

1904





## *Mediterranean Beer since 1876*

### *Tasting note*

Estrella Damm is a golden colour with tones of amber and slight shades of green. It is bright and sparkling, with a cream-coloured, long lasting head. It is a beer with lots of delicate, lively bubbles.

The generous aroma is of fresh spices. The flavours of toasted grains add to the beer's personality.

The mouthfeel is smooth, thanks to the fine bubbles. Estrella Damm is a fresh-tasting beer, with a lively acidity. The finish is bitter and long lasting.

### *Serving*

It is best to drink this beer from a glass that is slightly tapered at the top, to enjoy it in all its splendour.  
Best drunk between 4 and 6 degrees.





 ESTRELLADAMM

 @ESTRELLADAMMES

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