



WHEN BREWING
FREE**DAMM,**
WE USED TO LOSE
SOME OF ITS
AROMAS

WE USED TO.



NEW

FRE



DAM

**MORE
AROMAS.
MORE
FLAVOUR.**



THE BREWING

FREE DAMM is brewed with

THE SAME INGREDIENTS

we use to make an alcoholic beer.

WATER

**BARLEY
MALT**

MAIZE

RICE

HOPS



We add
YEAST
and let the
fermentation
PRODUCE
ALCOHOL
naturally.

THE TECHNIQUE



NEXT AN ADVANCED
VACUUM DISTILLATION
TECHNIQUE MEANS
WE CAN REMOVE
ALCOHOL
FROM THE BEER
UNTIL WE GET
TO 0,0%





HOWEVER, AROMATIC
CONSTITUENTS WHICH
DETERMINE THE BEER'S
TASTE AND AROMA WERE
LOST IN THE
DEALCOHOLISATION.



THE SOLUTION

We beavered away
until we found a system

TO RECOVER
THESE AROMATIC
CONSTITUENTS



AND PUT THEM
BACK IN
THE BEER.



NEW FREEDAM

EVEN MORE FLAVOUR

CERVEZA SIN ALCOHOL
CON SABOR A LIMÓN

FREEDAM

0,0

% ALC./VOL

PREMIUM QUALITY
LAGER BEER

LIMÓN



LÚPULOS | MALTA
AMARGOS | de variedades puras



AND
FOR

LEMON
LOVERS,

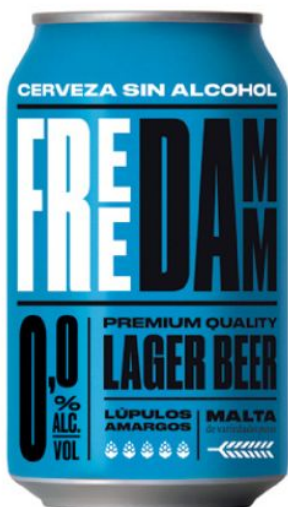
LEMON.

FREEDAMM LEMON 0.0

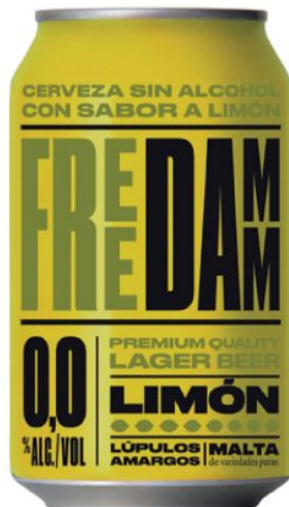
**Ripe lemons
and citric limes.**

**Body and freshness
in each sip.**





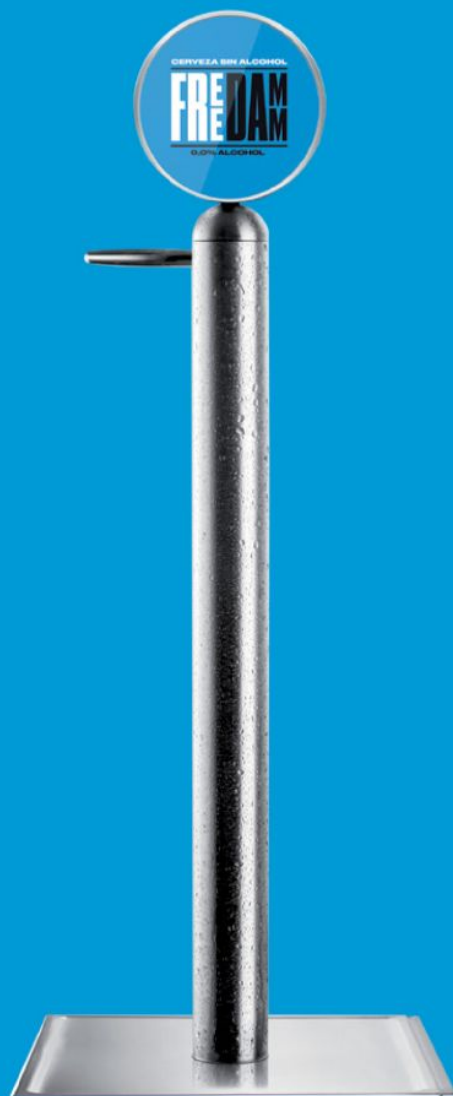
330ml can (carton 4-pack)



330ml can (carton 4-pack)



250ml non-returnable bottle



FREE DAMM
20 l keg

