

# ESTRELLA DAMM INEDIT

## The Producer

Inedit has been created by Damm brewmasters, heirs to a century-old tradition, and developers of highly appreciated beers, and by Ferran Adrià, Juli Soler and eBulli's sommeliers' team.

Inedit is the first beer specifically created to accompany food. It is born from the conviction that a beer that could be paired with the utmost respect to the best cuisine was necessary. That is its aim and its virtue, and that is what makes Inedit different, special and unique.

## General Information

Inedit is a unique coupage of barley malt and wheat with hop, coriander, orange peel, liquorice, yeast and water. After bottling and capping, a secondary fermentation in the bottle occurs, leading to a more complex product.

To deliver the best of Inedit, we suggest keeping Estrella Damm Inedit in a wine cooler while it is being served in white wine glasses. It is important not to fill the glass more than half full so as to appreciate all its virtues.



## Tasting Notes

High intensity and aromatic complexity. Its appearance is slightly cloudy. Fruity and floral to the nose, with a yeasty sensation and sweet spices reminiscences. Creamy and fresh texture, soft volume and delicate carbonic. Long aftertaste and pleasant memory.



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