

ESTRELLA GALICIA – WHAT WE OFFER

CERVEZAS
1906



1906
RESERVA
ESPECIAL



1906 RESERVA ESPECIAL

A traditional beer with a unique character, in which the finest raw materials are brought together to produce an elegant extra lager, with a pleasant toasted flavour.



STYLE

Helles Bock type beer.



RAW MATERIALS

Water from the city of A Coruña, two-row malts (Pilsner and toasted), corn and Hallertau Perle hops. Selected Hijos de Rivera yeast.



PRODUCTION PROCESS

Produced using a specific wort at Hijos de Rivera's only brewery, in A Coruña. It is the result of one of the longest maturing periods for all Spanish lager beers.



TASTING NOTES

Bright amber colour, with aromas of toasted malt and gentle hints of caramel and coffee. Light hoppy aroma with floral and herbal tones. On the palate, predominated by toasted flavours, with a gentle, perfectly integrated warmth.

AVAILABLE FORMATS

33cl



6 x 33cl

4 x 6s x 33cl



1906
—Reserva Especial—
World Beer Challenge
Gold Medal



ALCOHOL CONTENT
6,5%



SERVING TEMPERATURE
5-6 °C



PERFECT PAIRING



Cheeses

Smoked cheeses, such as San Simón da Costa, smoked Idiazabal, or Priá.



Vegetables

Vegetables in warm salads, dressed with nuts and seafood.



Fish

Preferably oily fish, with cocas, marinades, or grilled. Sushi and cured fish.



Meats

Combines perfectly with strong meats such as lamb, or other meats preferably prepared in wood-fired ovens or charcoal-grilled.

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**1906
BLACK
COUPAGE**



1906 BLACK COUPAGE

Extra Black Lager, with strong notes of coffee and liquorice resulting from a balanced mix of malts.



STYLE

Dunkel Bock type beer.



RAW MATERIALS

Water from the city of A Coruña, a mix of four differently toasted malts, Nugget and Sladek hops, and selected Hijos de Rivera yeast.



PRODUCTION PROCESS

Its production at our only brewery follows our traditional standards: the finest raw materials, a specific wort, and a lengthy maturation process. Its character is a result of the balanced mix of four different malts.



TASTING NOTES

A black beer, with copper and ruby tones. Toasted aromas reminiscent of malt and coffee. A clear, prolonged bitterness on the palate, with subtle hints of liquorice and cocoa.

AVAILABLE FORMATS



6 x 33cl

4 x 6s x 33cl



1906
— Black Coupage —
World Beer Challenge
Gold Medal



1906
— Black Coupage —
European Beer Star 2019
Gold Medal



ALCOHOL CONTENT
7,2%



SERVING TEMPERATURE
5-6 °C



PERFECT PAIRING



Meats

Game (boar, venison) or beef, charcoal-grilled, marinated (with spices and aromatic herbs), or with chocolate dressing.



Desserts

Desserts made with chocolate or coffee (brownies, truffles, tiramisu, etc.).



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