



## ESTRELLA GALICIA 0,0

A light, alcohol-free beer, refreshing and with all the character of the Estrella Galicia beers.



### RAW MATERIALS

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



### PRODUCTION PROCESS

Based on a technique known as "interrupted fermentation." The yeast works on the wort that is specifically produced for this beer during a short period of time (12 hours).



### TASTING NOTES

A bright, golden, alcohol-free beer. Its aroma is reminiscent of the malts used in the production of beer wort, with subtle floral and hoppy hints. It is light and refreshing on the palate, with a gently bitter finish.

### AVAILABLE FORMATS

25cl



6 x 25cl

4 x 6s x 25cl



ALCOHOL CONTENT  
0,0%



SERVING TEMPERATURE  
4-5 °C



### PERFECT PAIRING



#### Cheeses

Fresh cheeses which can be accompanied by nuts, mild jams or honey.



#### Vegetables

Cold salads with citrus dressings. Tomato. Chilled gazpacho or salmorejo soups.



#### Seafood

Prepared simply (such as steamed) or with citric/acidic dressings (ceviches, marinades).



#### Fish

White fish prepared in the same way as the seafood mentioned above.





ESTRELLA GALICIA  
O.0 NEGRA



HIJOS DE RIVERA

### General Description

*A flavorsome and full of character black lager. Taking advantage of the intensity of malts and hops but without the alcohol. Brewing beer is easy for us, but an alcohol-free beer like this is a challenge for brewmasters.*

### Style

*0.0 Black*

### Ingredients

*A Coruña's city water, a coupage of four traditionally floor malted Czech barley malts (Pilsen, Dark, Caramel, and Black), and Nugget and Sladek hops. Hijos de Rivera's own yeast strain.*

### Brewing process

*This beer is obtained using a technique known as vacuum distillation. Through this technique, the vacuum allows the evaporation of the alcohol to be achieved at low temperatures. The sensory profile of the original beer is therefore maintained.*

### Vital statistics

Original gravity	ABV	Color units	Bitterness units	Recommended service temperature
6.5 °P (OG: 1.026)	0.0%	90 EBC (46 SRM)	24 IBU	5-6 °C (41-43°F)

### Tasting notes

*Black color, with copper and ruby shades. A rich and persistent beige color foam. The initial roasted malts aromas are reminiscent of smoke, wood and coffee. Moderate hoppy profile. Intense flavor ruled by the malty sensory input. The initial sweetness yields to a roasted bitterness balanced by a subtle acidic note. Long bitter aftertaste.*

### Food pairing suggestions

- **Vegetables:** Warm salades of earthy foods (sautéed mushrooms, or red beetroot) with soft and semi-hard cheeses.
- **Fish and seafood:** Raw or steamed bivalve (i.e. mussels, cockles, clams). Marinated or pickled oily fish (i.e. mackerel, tuna).
- **Poultry:** Cooked in spicy and complex preparations (i.e. chicken curry)

### FLAVOR CHART

