



ESTRELLA GALICIA ESPECIAL

First created in 1972 as 'Especial Rivera', it would soon become the company's most distinctive beer.



STYLE
Helles Exportbier



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
Made using a specific wort at Hijos de Rivera's only brewery, in A Coruña. Our Master Brewers dedicate approximately one month's work to its production, 50% of which is spent in cold storage.



TASTING NOTES
A bright, golden beer with an excellent aromatic balance between the malts and hops. Slightly flowery and herbal on the palate, with a moderate warmth and an intense, prolonged hoppy flavour.

AVAILABLE FORMATS



ALCOHOL CONTENT
5,5%



SERVING TEMPERATURE
4-5 °C



PERFECT PAIRING



Cheeses

A wide range of cheeses, from semi-cured to cured.



Vegetables

Dishes with garlic, tomato and vegetables pair perfectly with this beer.



Mushrooms

Wild mushrooms ringing out the full sweet and bitter flavours, reminiscent of mushrooms and nuts.



Fish

In stews or broths.



Meats

Chicken and rabbit. The pairing is enhanced by roasting and creamy, aromatic sauces.





GLUTEN-FREE ESTRELLA GALICIA

A special gluten-free beer, with all the characteristics of Estrella Galicia Especial.



STYLE
Helles Exportbier type (gluten-free).



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
By applying an enzyme to the production process for Estrella Galicia Especial, it is possible to break down the gluten proteins that cause intolerance for coeliacs.



TASTING NOTES
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