



THE HIGH GRAVITY SPECIALISTS

Tucher

Nürnberg, Germany

At Tucher Traditionsbrauerei's two-city Brewhouse, the brewery's unique story is built into its name, as the building straddles the border between Furth and Nuremberg, Germany – two Northern Bavarian cities with proud heritages. So prevalent is this cultural divide, that the border is marked throughout the brewery for all to see.

The attention to detail doesn't stop there, as Tucher has been producing remarkably consistent and clean beer for more than 350 years. A brewing range that stretches from their iconic wheat beers to an oak-aged Rotbier native to Nuremberg adheres to Bavarian brewing heritage across the board. With the cleanest of water sourced from the brewery's own wells and a dedication to only using first-generation yeast, the Reinheitsgebot (German Purity Law) is alive and well in its beers.

Helles Hefe Weizen

With a devotion to yeast quality more often seen from Belgian breweries than its German counterparts, Tucher's line of wheat beers are a celebration of drinkability. In the case of the Helles Hefeweizen, the result is a still-unfiltered traditional Bavarian hefeweizen, but with a silky body and tropical notes abound and a nutty finish.

Style	Origin	Availability
Helles Hefe Weizen	Nuremberg, Germany	Year-round

ABV
5.2%

Flavor/Aromatic Profile

Banana, Peach, Vanilla, Candied Walnut

Pairings

Pork Sausages, Grilled White Fish, Semisweet Chocolates

