



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 Lager

While much of Tucher's strength has been on the back of its delicate helles hefeweizen, the original brewery was devoted to the Northern Bavarian specialties of oak-aged rotbiers and lagers. Paying homage to the brewery's roots, the Tucher Helles Lager is a blend of oak-aged helles lager from the old brewhouse and fresh helles lager from the new. The result is not only a beer that bridges the gaps between the brewery's past and present, but a delightfully refreshing helles lager with the perfect amount of depth.



Style

Helles Lager

Origin

Nuremberg, Germany

Availability

Year-Round

ABV

5%

Flavor/Aromatic Profile

Lemon Zest, Raw Honey, Cracked Wheat, White Pepper

Pairings

Shellfish, Chicken Sausages, Gouda



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