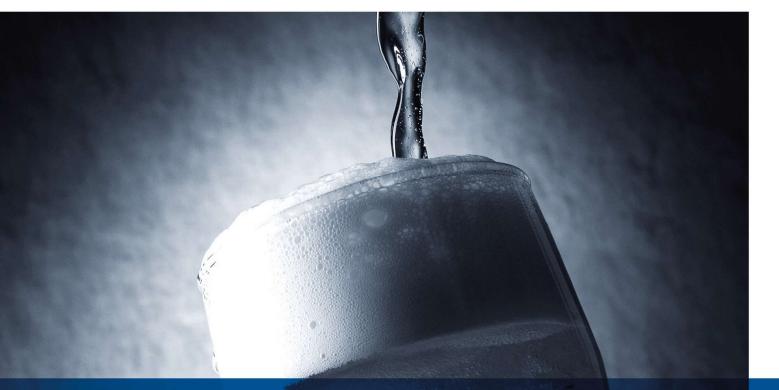
## **CZECH BEER DEGUSTATION** EXPLORE THE HIDDEN TREASURES



5 Czech breweries 5 excellent samples 5 unique tastes

Zoom Platform 31. 8. 2021, 19.30



Embassy of the Czech Republic in The Hague









Beer brewing in Frýdlant was first mentioned in 1381. In 2010, the brewery building was purchased by the company Terra Felix s.r.o. with the goal of saving the historic area and restoring the tradition of brewing beer in Frýdlant. The reconstruction began in 2012 and in 2013 people first tasted the restored Frýdlant beer. Until the restoration of the small brewery in Frýdlant was completed in the spring of 2014, the beer was brewed according to their recipes in another brewery.

Since June 2014, the brewery has been offering its solid Albrecht craft beers brewed from its own well water and carefully selected ingredients: malts, hops and yeast. Bottom-fermented beer is brewed the traditional way, using the double-mash technique with the primary fermentation stage being separated from the maturation (lager) in lager tanks. In each stage of production, they give the beer of all types and styles the time it requires. Currently, they do not filter or pasteurize their beer, thus preserving its purest form.



Since 2015, the brewery has been successful in prestigious competitions such as Golden Beer Seal. (Kateřina 12, Morion 17, Morion 24, Pohutukawa 24), Czech Brewers' Spring Award (Kateřina 12, Morion 17, IPA15), The Beer of the Czech Republic (Kateřina 12, Morion 17), Liberec Regional Product of the Year (Kristián 13) or Regional Food Product of the Liberec Region (Kateřina 12). In 2018, the brewery achieved historical success in the competition The Beer of the Czech Republic, where it received a total of 10 awards. In 2019 our dark lager "Kateřina" took 2nd place at prestigious competition European Beer Star in the Bohemian Dark Lager category.







Meet the tasty blend of elegance and refined style with an upscale culinary experience. Welcome to the world of Aurosa, where the ancient talent of beer brewing is skillfully paired with art and novel design. In our land, beer has always been an inseparable part of the local culture. Aurosa has decided to bring it on par with luxury sparkling wines – to turn beer into a drink worthy of respect, and thus introduce a new direction within the beer industry. They have created the champagne of all beers – Aurosa Lifestyle Beer.

The premium Czech beer is brewed in accordance with the traditional techniques in a family brewery based at the Rychvald castle. After a proper amount of pampering, the beer is poured into bottles carrying the hallmark of timeless design.







The flagship product of the brand is the semidark lager Aurosa #beerforher with enchanting hints of caramel, while the contrasting blonde Aurosa Gold captivates with its refined crisp flavor carrying subtle notes of bitter herbs. The alcohol content of both products is 4.5 % and both are sold in bottles of 330 ml. The beer that made appearance at fashion shows, gallery openings and art exhibits has now found its way into your hands. Aurosa is the perfect union of the Czech beer brewing tradition and modern design that will excite even the most demanding of epicures.



The brewery that produces the Hubertus beer was founded in 1457 in the Czech Republic, making it one of Europe's oldest. During the last decade, a major refurbishment has been undertaken to completely renovate its buildings infrastructure and most importantly introducing new technologies into the traditional processes used at the brewery. At present, the brewery has an annual production exceeding 37,000 hectolitres. The Hubertus range of beers are brewed using the traditional pilsner recipe (circa 1850) incorporating the unique technologies of double mashing with open fermentation, combined with a 60–90 days maturation in the cellars of its craft brewery. The combination of Czech malts, barely and water from the artesian wells give this beer a complex and authentic flavour.







Unlike many other European beers the Hubertus range of beers are not pasteurised (Brewery is able to pasteur their products too). This makes the beer taste as if your were drinking it on the banks of the Sazava River next to the brewery. In recent years Hubertus won title: "brewery of the year" for 2015 and 2016. Since 2015 Hubertus beers won almost 30 awards. Their beer could be pasteurized or nonpastuerized, the difference is in taste and mainly in expiration date, so pasteur gives you 6 months and nonpasteur gives you only 3 months. Their pasteurization is very gentle so they could provide great taste of both.



The Únětice brewery was built in 1710. The greatest prosperity of the local production of Únětice beer took place in the second half of the 19th century, when the brewery with an production of over 20,000 hl was one of the 100 largest breweries in the Czech lands. The growing pressure of competition at the beginning of the 20th century caused problems for the brewery and it was forced to be closed. In 2011, the couple Tkadlec managed to reopen the gates of the brewery and revive the production of beer. The modern history of the brewery began to be written, which continues the successful years of the past. Within a short time, Únětice beer returned not only to the surrounding pubs, but also to Prague.







Annual production in 2020 reached the level of 15,000 hl. In May 2021, the brewery celebrated 10 years of its modern history. Recently, the fame of the Únětický brewery has been expanding abroad. Beer is popular in Italy, Sweden, Denmark and even America. Its quality is also evidenced by a number of awards won in national and international competitions. Unetice beer is made from Czech malt, hops from Žatec area, yeast and water. During production, they follow proven traditional methods from the 19th century. The main fermentation takes place in open tanks for 7 days. This is followed by the maturation of beer in tanks in the brewery's cellar. Maturation time is at least 5 weeks. Únětický lager thus excels in its natural taste, full flavor and pleasant hop aroma.



Praga Brewing group was founded In 2004 by Miroslav Zeman and Martin Dam. At this time the two co-owners had 40 years of combined experience in building export for major international breweries. Miro and Martin, passionate about beer, were inspired by traditional brewing processes and their newfound contacts at Brevnov Monastery, the oldest brewery in the Czech Republic. The two decided to start Praga, a Czech brewing company focusing on high quality ingredients and old recipes that were revitalizing traditional beer with a name, that is widely recognized globally. Today Praga is sold in over 30 international markets. Today Czech people drink more been per capita than any other country in the world. Praga's design incorporates historical landmarks and traditional art nouveau elements highly influenced by the work of Alfonse Mucha, a Czech artist prominent in the 1920's. His work is very prominent in the architecture of Prague.





Praga is brewed according to an old classical Czech recipe, which is over 200 years old. In order to perfect this recipe they are closely working with the Brevnov Monastery in Prague. The brewing capacity of the Brevnov Monastery microbrewery, is 3,000 hl. There are 8 different beer styles produced which vary from a classic pale lager to a variety of beers where different kinds of malts and hops are used. Some of the beers are aged in wooden barrels. Both Praga Pils and Praga Dark are being perfected under the supervision of the Brevnov Monastery Brew masters.





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