



1876

Estrella

TRADICIÓN Damm CERVEZERA

BARCELONA

CERVEZA BEER BIÈRE BIRRA CEEVESA

CERVEZA MEDITERRANEA DE MALTA Y ARROZ



BARCELONA
1876

TASTING NOTES.

Gold coloured with hints of amber and tones of pale green throughout.

It appears clean and crisp in the glass, forms a cream coloured head and is dense with a lingering aftertaste.

The first nose is creamy and dominated by aromas of yeast against a background of fresh spices enveloped in subtle roast flavours. Malted barley aromas dominate in the mouth.

It has a balanced character lightly dominated by a bitter taste. A lively sensation of bitterness brings a long and refreshing finish.



TO SERVE:

We recommend serving in a glass lightly tapered at the top.

IDEAL TEMPERATURE:

4-6° C / 39,2-42,8° F

Alc. Vol. 4,6 % ABV





BARCELONA
1876



1876

Estrella
Damm CERVECERA
Premium QUALITY LAGER Beer
ELABORADA SEGUN LA RECETA ORIGINAL
With our Passion
AUGUST KUENTZMANN DAMM
FUNDADOR DE CERVEZAS DAMM
1876



*Our main Ingredients are:
Barley, Corn, Rice and
Hops*



Estrella Damm Barcelona 33cl bottle 4,6% Alc.

BARCELONA
1876



24 loose bottle case



Gold medal		2004
The World Beer Championship (Chicago)		
Gold medal		1998
The World Beer Championship (Australia)		
Other awards		
Paris		1964
Munich		1906
London		1965
Vienna		1904

A veces lo normal
puede ser extraordinario





6 Pack x 33cl bottle with tapas recipes of Ferran Adrià

BARCELONA
1876





Estrella
Dammm

6 Pack x 33cl bottle with tapas recipes of Ferran Adrià

BARCELONA
1876

1876



Estrella
CERVEZA Dammm CERVEZA
BARCELONA
CERVEZA MEDITERRÁNEA
DE MALTA Y ARROZ

ESTRELLA DAMM HAS ALWAYS
MY BEER OF CHOICE

Ferran Adrià

Ferran Adrià is the chef of elBullí
and the world's most award-winning chef

6 X 11.2 FL. OZ. BOTTLES

1876



Estrella
CERVEZA Dammm CERVEZA
BARCELONA

**COLLECT
FERRAN ADRIÀ
& ALBERT ADRIÀ'S
FAVORITE
TAPAS RECIPES**

JOSELITO AIR-BAGUETTE
INGREDIENTS FOR 10 PEOPLE

1 DOUGH
2 CUPS BREAD FLOUR
2 TEASPOONS PRESSED FRESH YEAST
3/4 CUPS MILK
1 TEASPOON SALT
2 TEASPOONS NATURAL YEAST DOUGH

- MIX ALL THE INGREDIENTS IN THE KNEADING MACHINE, EXCEPT FOR THE SALT
- KNEAD FOR 3 MINUTES AT MEDIUM SPEED
- ADD THE SALT AND KNEAD FOR 2 MORE MINUTES
- KNEAD BY HAND FOR 1 MINUTE AND SAVE IN A BOWL, WELL COVERED AND KEEP IN THE REFRIGERATOR
- LEAVE TO FERMENT FOR 4 HOURS



2 MINI AIR BAGUETTES
3.5 CUPS OF DOUGH FOR THE
MINI AIR-BAGUETTES (PREVIOUSLY MADE)

- STRETCH THE DOUGH IN THE ROLLING MACHINE (OR ROLL BY HAND) AT MAXIMUM THICKNESS
- LEAVE TO REST FOR APPROXIMATELY A MINUTE COVERED WITH A DAMP CLOTH
- STRETCH THE DOUGH AGAIN UNTIL IT IS 0.2 IN THICK, TWICE
- CUT OVALS, 9.8 IN LONG AND 1.2 IN WIDE

3 OTHERS
3.5 OZ IBERIAN HAM SHOULDER
EXTRA VIRGIN OLIVE OIL

- CUT THE SHOULDER OF IBERIAN HAM INTO 1/2 IN SLICES
- CRINKLE THE BREAD WITH A DROP OF EXTRA VIRGIN OLIVE OIL
- PLACE 3 SLICES OF HAM IN THE CENTRE OF THE BREAD, IN THAT THE HAM IS SLIGHTLY ROLLED UP

- BAKE IN THE OVEN AT 464°F FOR 2 MINUTES, TURN OVER AND COOK FOR A MORE MINUTE UNTIL THE DOUGH HAS RISEN WELL AND IS TOASTED

- REMOVE FROM THE OVEN, LEAVE TO COOL AND KEEP IN AN AIRTIGHT CONTAINER IN A COOL AND DRY PLACE.

6 X 11.2 FL. OZ. BOTTLES

ESTRELLA DAMM
CERVEZA CERVEZA BEER
330 ml
OX 11.2 FL. OZ.
5.4% alc./vol.

BARCELONA, 1876
CERVEZA MEDITERRÁNEA
DE MALTA Y ARROZ
100% INGREDIENTES NATURALES

1876



Estrella
CERVEZA Dammm CERVEZA
BARCELONA
CERVEZA MEDITERRÁNEA
DE MALTA Y ARROZ

COLLECT FERRAN ADRIÀ & ALBERT ADRIÀ'S FAVORITE TAPAS RECIPES

BOILED PRAWNS WITH A LIGHT MAYONNAISE FOAM
INGREDIENTS FOR 40 PEOPLE

4 PRAMS
1 LITRE WATER (FOR BOILING) 750g CORNED SALMON
- Boil the water, add the salt and the prams and cook for 10 minutes.

1 MAYONNAISE
100g BUTTER (FOR SOFTENING) 100g EGG YOLKS
- Soften the butter and mix with the egg yolks and the lemon juice.

1 CHEESE
50g CHEESE (FOR SOFTENING) 100g BUTTER
- Soften the butter and mix with the cheese and the lemon juice.

ESTRELLA DAMM HAS ALWAYS MY BEER OF CHOICE

Ferran Adrià

Ferran Adrià is the chef of elBullí
and the world's most award-winning chef

ESTRELLA DAMM
CERVEZA CERVEZA BEER
330 ml
OX 11.2 FL. OZ.
5.4% alc./vol.

BARCELONA, 1876
CERVEZA MEDITERRÁNEA
DE MALTA Y ARROZ
100% INGREDIENTES NATURALES

1876



Estrella
CERVEZA Dammm CERVEZA
BARCELONA
CERVEZA MEDITERRÁNEA
DE MALTA Y ARROZ

ESTRELLA DAMM HAS ALWAYS MY BEER OF CHOICE

Ferran Adrià

Ferran Adrià is the chef of elBullí
and the world's most award-winning chef

2 Pack x 33cl bottle 5,4% Alc. with tapas recipes of Ferran Adrià



BARCELONA
1876





Magnets with tapas recipes of Ferran Adriá

BARCELONA
1876

HITCHHIKERS SPRANGLES AND OLIVE NECTAR

FERRAN ADRIÀ & ALBERT ADRIÀ'S FAVORITE TAPAS RECIPES

INGREDIENTS FOR 10 PEOPLE:

- Orange Peel and The Segments**
 - 9 pounds of oranges, 10 oz. each
 - Peel 2 oranges removing any white parts and set aside.
 - Peel all the oranges, removing the membranes, and cut the segments, 9 slices per portion.
 - Keep in the refrigerator.
- Syrup**
 - 1 teaspoon sugar / 1 teaspoon water
 - Mix the water with the sugar and bring to a boil to dissolve the sugar.
- Orange and Lemon Julienne**
 - 1/4 cup 50% syrup / 1/3 cup Lemon / 1/4 cup orange peel (previously peeled)
 - Remove the orange peel with a peeler.
 - Chop into a fine julienne and set aside with the syrup.
- Olive Juice**
 - 1 cup Gordal olives
 - Pit the olives, crush the pulp to collect the juice and strain well.
- Chilli Pepper Oil**
 - Pinch dried chilli pepper / 1/4 cup of mild olive oil
 - Place the oil with the chilli flakes on a low heat with salt.
 - Leave for 10 minutes and remove from the heat.
- Others**
 - 1 teaspoon ground cumin / 1 teaspoon salt / 1/2 tsp black pepper / fresh mint

Finish and Presentation

- Place 1 tablespoon of olive juice in the bottom of a bowl. Add 9 orange segments.
- Dress the orange with the cumin, Ras el Hanout, salt and the freshly ground pepper.
- Spread on top 5 orange and lemon peel julienne slices.
- Trickle a drop of chilli pepper oil in between every segment.
- Place 1 leaf of mint on top of every segment and a trickle of olive oil.

Ferran Adrià

Cordal olives are grown in Seville and are prized for their large size and flavour. They can be replaced by any other variety of good quality, large green olives.

Xanthan gum is a food agent that is used by allergic to gluten to free baked goods. It is a good health food specialising in gluten free baked goods.

Ras el Hanout is a many spices used in Africa. It can be an Asian supermarket. If you cannot find a mix of cumin and nutmeg.

4 CODFISH FRITTERS

FERRAN ADRIÀ & ALBERT ADRIÀ'S FAVORITE TAPAS RECIPES

INGREDIENTS FOR 7 PEOPLE:

- Codfish Fritter Mixture**
 - 2 potatoes / 1 pound codfish fillets / 3/4 cup cream / 1/2 cup virgin olive oil / 1/4 cup chopped garlic / 1/2 cup raw pine nuts / salt
 - Wash the potatoes, leave the skin on. Add the peeled garlic to the pan and boil together. When the potatoes are cooked, add the cod fillets. Remove from the heat and leave to infuse for 5 minutes.
 - Strain all the ingredients and peel the potatoes while hot.
 - Blend the potatoes, the garlic and the cod fillets together with the cream. Mix these ingredients gradually with the extra virgin oil. Season to taste and add the whole pine nuts. Leave to rest for 24 hours in the fridge.
 - The mixture should be creamy and contain no bones.
- White Tempura**
 - 3/4 cup wheat flour / 10.6 ounces mineral water / 1 tablespoon pressed yeast / 1 teaspoon salt / 1 teaspoon sugar
 - Dilute the yeast in the lukewarm water.
 - Mix the flour and the water with the yeast slowly, making sure there are no lumps.
 - Add the salt and sugar.
 - Cover with film and leave to ferment for 12 hours in the fridge.
- Other oil for frying** / 1/4 cup allolai sauce
- Light Allolai Garlic Mayonnaise**
 - 1 cup mayonnaise / 4 peeled garlic cloves
 - Remove the germ (the sprout in the centre of a garlic clove) from the peeled garlic.
 - Place 3 peeled garlic cloves in cold water, bring to a boil and cool quickly with ice. Repeat 3 times.
 - Mix the raw garlic and the blanched garlic cloves. Add a little mayonnaise and blend in the mixer until the garlic has completely disintegrated. Gradually add the mayonnaise while stirring.

Finish and Presentation

- Make codfish balls of 1 tablespoon with the fritter mixture.
- Slightly coat with flour and pass through White Tempura. Drain the excess tempura and fry in oil at 347°F for 1 minute.
- Drain and dry the excess oil with paper towel.
- Inject the allolai inside the fritters using a squeeze bottle.
- The fritters must be crunchy on the outside and creamy and hot on the inside.

Ferran Adrià

Vinagrette

Ingredients for 4 people:

- 2 cans of ventresca tuna / 2 large spring onions / 4 units heirloom tomatoes / Salt flakes / Pepper

Finish and Presentation

- Open the tuna can.
- Slice tomato into 8 pieces.
- Place the tomato on a medium size cold plate, with the onion, salt, pepper, vinegar and olive oil.
- Add the ventresca and an extra drop of oil.

Ferran Adrià

Vinagrette is the very best. It is so easy to make and so good. It is the only dressing that is not made with a big quantity of oil. It is the only dressing that is not made with a big quantity of oil.

ARTICHOKE HEARTS WITH QUAIL EGG

FERRAN ADRIÀ & ALBERT ADRIÀ'S FAVORITE TAPAS RECIPES

INGREDIENTS FOR 6 PEOPLE:

- Artichokes**
 - Remove the artichoke leaves with a paring knife until you are left with the hearts and empty their cores with a teaspoon.
 - Fry the artichoke hearts in oil.
 - Strain well on paper towel.
- Others**
 - 6 quail eggs / 2 tablespoons trout roe

Finish and Presentation

- Break the quail eggs carefully and place them in the center of the fried artichokes.
- Place under the grill until the eggs are cooked.
- Place the roe on top of the yolk.

Ferran Adrià

Garlic Oil

- Make garlic oil by cooking the sliced garlic in initially cold oil until brown. Strain and keep at room temperature.

Onions in the tray:

- Place the onions in an oven tray – they should be cut on the upper side and wrapped in foil so that they sweat and cook well. Place the peppers and the eggplants coated in oil on the vegetables in three 5. One for each vegetable: peppers take 50 minutes. eggplants 70 minutes. the onions 120 minutes at a maximumly 350°F. This time leave the tables to cool at temperature.

ESCALIVADA (GRILLED VEGETABLES)

FERRAN ADRIÀ & ALBERT ADRIÀ'S FAVORITE TAPAS RECIPES

INGREDIENTS FOR 10 PEOPLE:

- Dressing:**
 - See salt / Black peppercorns / 25-year-old sherry vinegar
- Finish and Presentation**
 - Remove the seeds from the peppers.
 - Set the cooking juice aside.
 - Peel the eggplants. Set the cooking juice aside.
 - Peel the onion well and set aside.
 - Place all the vegetables on a tray separated by ingredients.
 - Mix the garlic oil, the vinegar and the juice from the cooked vegetables.
 - Cover the vegetables with the mix and keep them at room temperature.

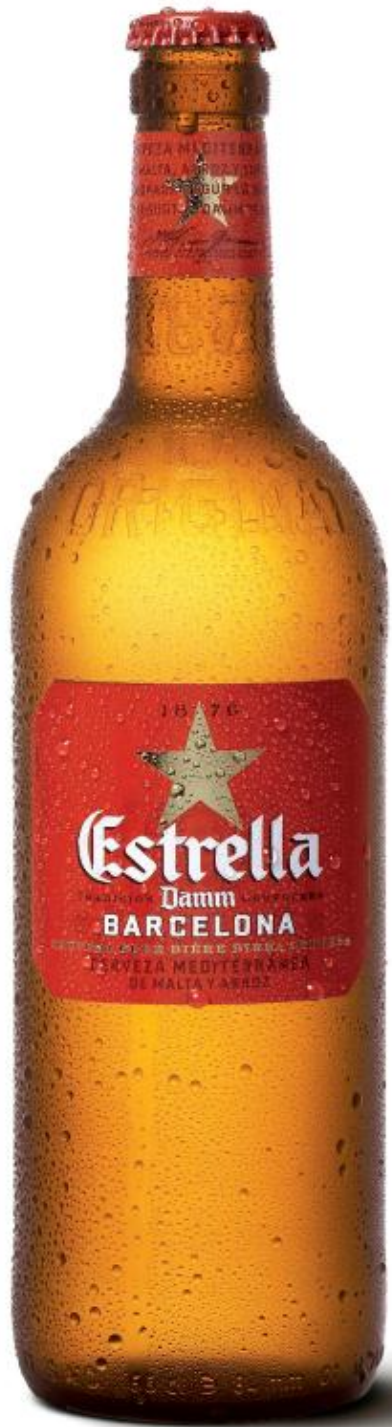
Ferran Adrià





Estrella Damm Barcelona 66cl bottle 4,6% Alc.

BARCELONA
1876





33cl can 4,6% Alc. & N.A.

BARCELONA
1876



Estrella Damm
4,6% Alc. 33cl can



Estrella Damm
Non Alcoholic 33cl can



1878

Estrella Damm

OFFICIAL BEER OF FC BARCELONA



BARCELONA
1876



**Estrella Damm
33cl bottle**

33cl bottle & 50cl can with FCB logo

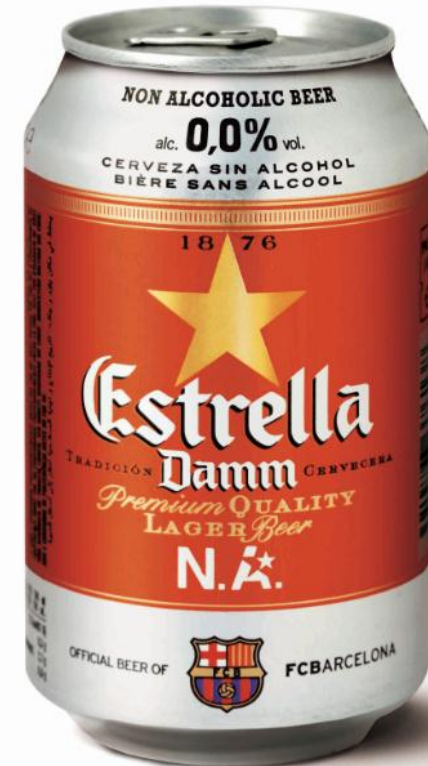


**Estrella Damm
50cl can**



25cl bottle & 50cl can N.A. with FCB logo

BARCELONA
1876



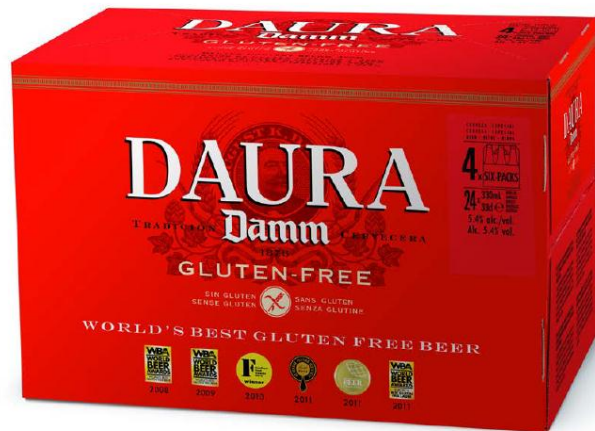
**Estrella Damm
Non Alcoholic 25cl bottle x 6 pack**

**Estrella Damm
Non Alcoholic 33cl can**

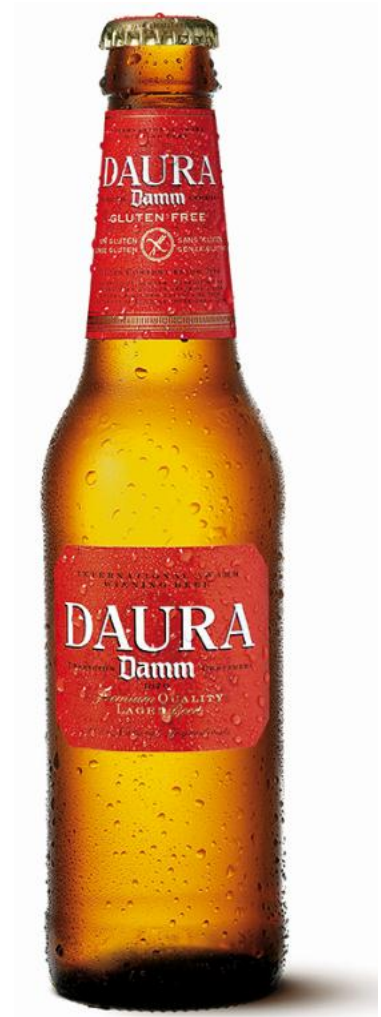
Daura: The world's best Gluten Free Beer



Estrella Damm launches the “real beer” for coeliacs at the end of 2006



Coeliac disease affects 1% of population and it's increasingly being diagnosed



2008



2009



2010



2011



2011



2011



2012



2012



2012



2013

DAURA
TRADICIÓN **Damm** CERVECERA
1876
GLUTEN-FREE
SIN GLUTEN SANS GLUTEN
SENSE GLUTEN SENZA GLUTINE

DAURA Pack 4/6 x 33cl bottle



DAURA
TRADICIÓN **Damm** CERVECERA
1876
GLUTEN-FREE
SIN GLUTEN SANS GLUTEN
SENSE GLUTEN SENZA GLUTINE

DAURA SHANDY 33cl bottle





**Inedit: Created by Ferran Adrià,
the world's most award-winning Chef
12 Pack x 75cl bottle**



Specifically created to pair with food.

International awards:

- 2011 Silver Medal.** World Beer Championships. Chicago
- 2011 Bronze Medal.** Australian International Beer Awards. Sidney
- 2010 Bronze Award.** Australian International Beer Awards. Sydney
- 2010 Europe's Best Spiced Wheat Beer.** World Beer Awards. London
- 2009 Gold Award.** European Beer Star. Nuremberg
- 2009 Bronze Medal.** Helsinki Beer Festival. Helsinki
- 2009 Gold Medal.** World Beer Championships. Chicago



INEDIT
 CERVEZA **Damm** CERVEZA
 WHEAT & BARLEY
 BEER WITH SPICES
 EL BULLI - COSTA BRAVA - 2008

**Inedit: Created by Ferran Adrià,
 the world's most award-winning Chef
 4 Pack x 33cl bottle**



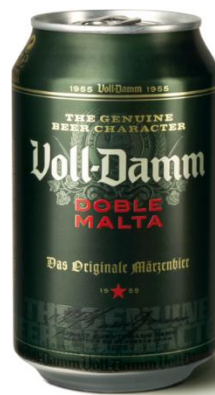
Other Specialities



**A.K. Damm
33cl bottle**



**Voll Damm
33cl/66cl bottle**



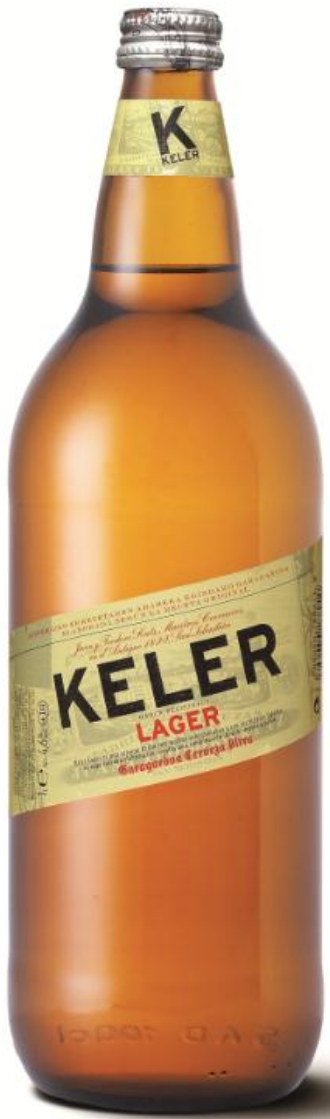
**Voll Damm
33cl can**



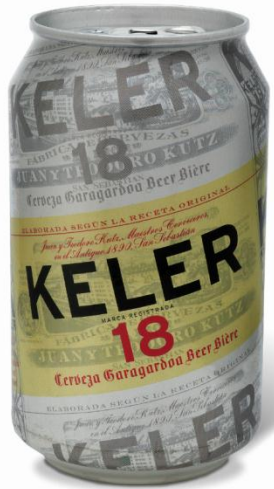
**Damm Lemon
33cl bottle**



**Damm Lemon
33cl can**



**Keler
100cl bottle**



**Keler
33cl can**



**Keler
12 x 25cl bottle**



**Keler
6 x 25cl bottle**





Estrella Damm Ceramic Font (drill/clamp on) + 30L KEG

BARCELONA
1876



The art of pouring our beer using the Mediterranean Crema Style Pour that will make the difference





Estrella Damm Metallic Font (drill/clamp on) + 30L KEG

BARCELONA
1876

