

# Ayinger Oktober Fest-Märzen 2019!

Seattle, August 20, 2019

Ayinger Oktober Fest-Märzen - an ode to barley malt, and one of the world's most highly-respected märzens - is being delivered now to a store, bar or restaurant near you!

Oktober Fest-Märzen delights the senses: this full-bodied, amber-gold lager offers a bouquet that blends hearty German barley with elegant hop aroma, showing impressive depth and richness. Ayinger Oktober Fest-Märzen represents both classic Bavarian style and the elegant Ayinger signature: inviting, clean, amazing.

This wonderful limited-production seasonal lager sells out every year - get it now!

Sold in 4-packs of 330 mL bottles (11.2 oz. - six 4-packs per case);  
half-liter bottles (16.9 oz. - 20 per case); and 30 liter (7.92 gal) kegs.



ABV: 5.8% IBU: 21 OG: 1.054

Munich's Oktoberfest began in 1810 when Princess Theresa married Prince Ludwig. The multi-day party was such a success that it became an annual 16-day celebration in Munich as well as in many other parts of the world. (Oktoberfest starts 16 days before the first Sunday in October. In 2019, that's Saturday, September 21.) In the 19th century, other Bavarian breweries began to sell beer brewed in March (Märzen) and lagered over the summer. In September and October, Märzens fuel German beer festivals - served in big mugs alongside sauerkraut, roasted meats, lederhosen, and brass bands.

Merchant du Vin imports Samuel Smith's from England; Traquair House from Scotland; Ayinger and the Certified Organic beers of Pinkus from Germany. Our offerings from Belgium include Lindemans lambics, Green's gluten-free beers, Du Bocq and the Trappist beers of Orval, Rochefort, Westmalle and Zundert.

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