

**BEER** NOSTRUM

IMPERIAL OYSTER STOUT

# BREWED IN CATALONIA. MATURED IN THE MEDITERRANEAN SEA.

La Cervesera Artesana SL,  
in collaboration with Moluscos  
Castells SL, has developed a  
product unlike anything  
currently on the market.



**NOSTRUM**  
IMPERIAL OYSTER STOUT

BREWED IN CATALONIA  
MATURED IN THE MEDITERRANEAN SEA

THIS CRAFT BEER CONTAINS:  
WATER, MALT, HOPS AND OYSTERS  
50cl | 8.2%alc/vol

# VALUE PROPOSITION

Beer Nostrum, the only Imperial Oyster Stout matured under the waters of the Ebro Delta and certified as Biosphere Reserve.



BREWED IN CATALONIA.  
MATURED IN THE MEDITERRANEAN SEA.





Beer Nostrum offers a unique gastronomic experience, capturing the essence of the region and its culinary richness. It stands out as an exclusive offering for **gourmets and beer enthusiasts.**

# ITS UNIQUE FERMENTATION

UNDER THE  
WATERS OF THE  
MEDITERRANEAN SEA



*Trough:* A wooden platform placed in the sea, used for farming or cultivating mollusks.

The second fermentation of Beer Nostrum takes place beneath the calm waters of the Ebro Delta, in Fangar Bay. The gentle, constant movement inside the amphoras, driven by the Coriolis effect, prevents the yeast from settling, keeping it suspended

and refining the beer in a distinctive way.

The amphoras, suspended from the *troughs* in the Delta at depths of 4 to 6 meters and under constant pressure, **slowly mature for over 6 months.**

Additionally, the water temperature remains stable between 16 and 23 degrees Celsius, ensuring optimal and controlled fermentation.

## THE RESULT

**Beer with low carbonation levels**, thanks to stable and controlled fermentation.

**Natural saline and iodine notes** that enhance the flavor, giving the beer a unique character from its underwater aging process.

**A silky texture and intense body** that distinguish it from all other craft or industrial beers.



# THE PRODUCT

## TECHNICAL SPECIFICATIONS

### BOTTLE

**50 cl glass amphora**, with a cork stopper and natural coral incrustations formed during its 6-month immersion underwater.

### BEER TYPE

#### **Imperial Oyster Sout**

EBC: 136 IBUs: 45 ABV: 10%

Low carbonation: for a smooth and silky mouthfeel.

### PACKAGING

**Unique wooden box or 6-amphora pack** in craft cardboard box.



IMPERIAL OYSTER STOUT



# PAIRINGS AND OPPORTUNITIES

Beer Nostrum is an exceptional dark beer, ideal for **pairing with:**

- **Seafood** from the Ebro Delta region, such as oysters and mussels.
- **High-quality fish and meat**, offering a complete culinary experience.

**For special occasions:**

- Perfect as an elegant, exclusive gift with character.
- A premium gastronomic offering for luxury restaurants and hotels.



# ABOUT US



With over 25 years of experience, La Cervesera Artesana SL is a **pioneer in the craft beer sector and the birthplace of the craft movement** on the Iberian Peninsula.

Established as the first microbrewery in Barcelona since 1996, we have our own in-house brewery where we craft a great variety of beer styles.

We are known for our commitment to the local environment and our collaboration with other businesses to develop innovative projects that bring added value to the craft beer market and the community around us.

Barcelona's first  
brewpub *since 1996*

# OUR COMMITMENT



## MISSION

To create an exclusive product in a unique natural environment that adds value to the region where it is produced. Through amphora refermentation, we contribute to reducing marine water acidification while enhancing the biodiversity of the surrounding ecosystem.

## VISION

We are driven by the belief that everyone has the universal right to enjoy an exceptional beer that stands out for its uniqueness.

## VALUES

Connection with the land, the sea, and the people.  
Connection with both tradition and innovation.  
Connection with new ways of drinking and enjoying beer.

Barcelona's first brewpub, since 1996.



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# CONTACT US

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