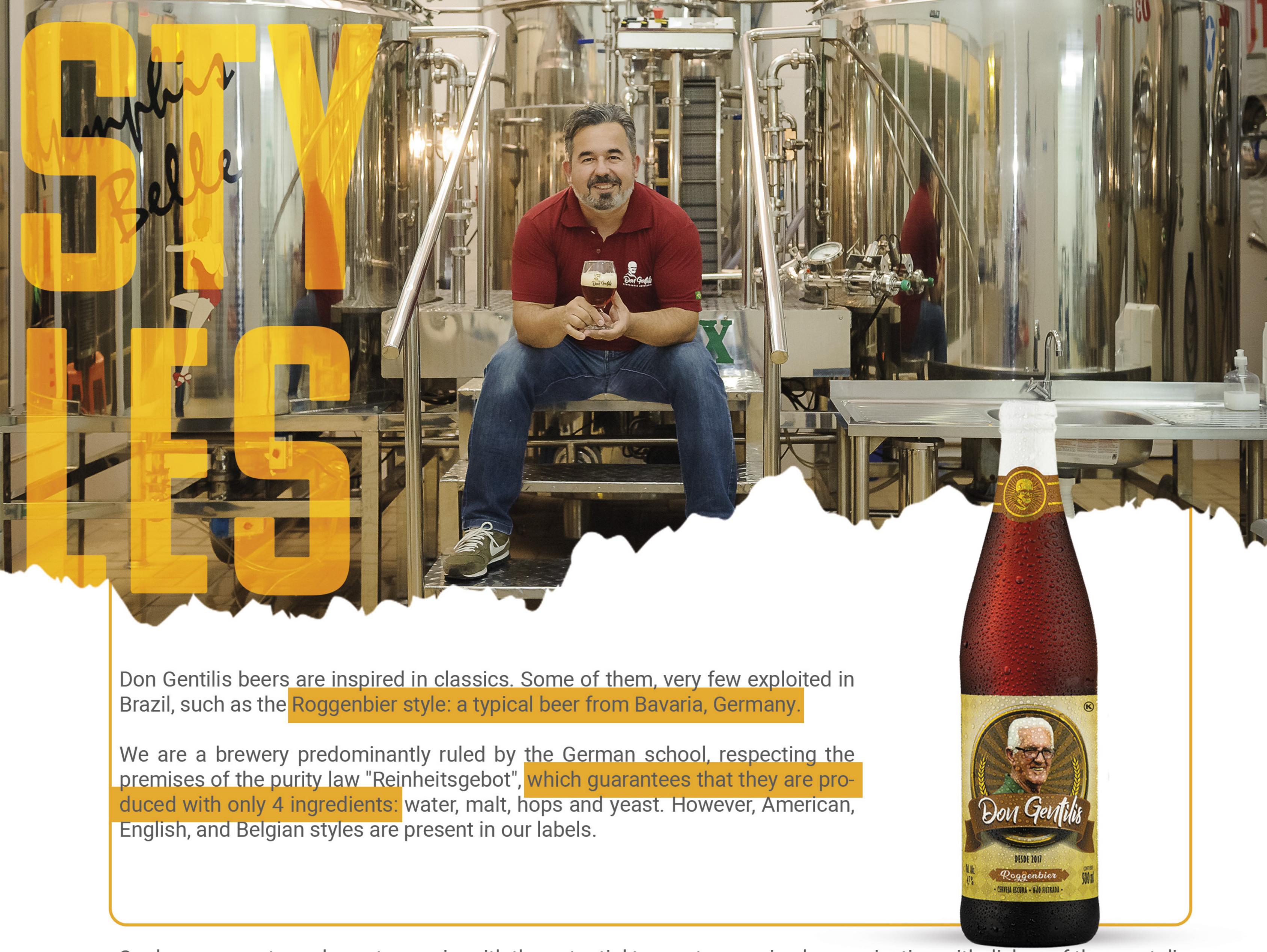




Get to know our labels, true classics of the beer universe.



Our beers are extremely gastronomic, with the potential to create amazing harmonization with dishes of the most diverse culinary varieties.

## OUR STYLES

In each label, our heart and soul will always be present, as they reflect every part of our history. We know that in order to make something really special and perennial, it takes time, dedication and hard work. Don Gentilis is a brewery family who brings on its labels the faces of **Mr. Gentil and Mrs. Mercedes, parents of brewer Cadu Lopes.** 

Our beers have as main characteristic, the strong presence of Malt. We search for the best malts produced in the world, as well as hops and yeast, so that you can enjoy the same attributes of the beers that served as inspiration for our recipes.

## WHAT OUR CLIENT ESTABLISHMENTS SAY

### **Classic and High Quality**

These are the two aspects most cited by customers. The classic is little explored in the market and favors the entry of Don Gentilis in tap houses and specialized stores.

## Service and Attention to Customer

Personalized service and efficient logistics were attributes highlighted by bars and restaurants.

### Cadu Lopes' Passion

Don Gentilis and Cadu's image are indivisible. His passion for the product and his vast knowledge is points of enchantment in the commercial approach.

## BEER LEVELS

STYLE		DESCRIPTION	BITTERNESS	QUANTITY OF ALCOHOL	VOLUME	HARMONIZATION
Type Kölsch	Don Graphs	Typical beer from Cologne (Germany), with a soft and rounded taste, composing the perfect balance between malt and fruity sweetness with a slight touch of bitterness at the end.	10 IBU	4,8%	355 and 500ml	Pasta, French fries, cold salads, roasted meat, fish and seafood.
Hefeweizen	Don Gullis	Moderately strong beer with clove and banana notes, ester intensity accentuated by vanilla flavor and sweetness. Notes of wheat and turbidity accented.	10 IBU	5%	355 and 500ml	Fish, seafood, game meat, and sushi.
Roggenbier	Day Griffs	Medium-bodied beer, it presents notes of rye bread, with a light herbal touch, a slightly fruity start, and a smoky finish.	20 IBU	4,5%	355 and 500ml	Codfish cake, roast duck, smoked salmon, and trout.

## BEERS BODIED BEER

STYLE	DESCRIPTION	BITTERNESS	QUANTITY OF ALCOHOL	VOLUME	HARMONIZATION
English Pale Ale	Medium bodied beer with fruity esters and earthy notes. Smooth malt flavor well balanced with caramel and mild hop bitterness.	33 IBU	5%	355 and 500ml	Strong cheeses, fried potatoes, lamb and beef.
Porter	Medium bodied beer, moderate carbonation with a soft touch of roasted malt between caramel and coffee. Presents notes of chocolate and a slight bitterness at the end.	22 IBU	5,5%	355 and 500ml	Desserts with red fruits, ice cream, chocolates, and blue cheeses.
Smoked Porter  PARRILLERA  PARRILLERA	Full-bodied beer, with notes of coffee through toast, with a very present smoky flavor and a touch of Scottish single malts. Complex beer in flavor with strong aromas.	25 IBU	6,2%	500ml	Roast beef, barbecue, smoked meats, lamb, and char.

## HOPPED BEERS

STYLE	DESCRIPTION	BITTERNESS	QUANTITY OF ALCOHOL	VOLUME	HARMONIZATION
American Red Ale	Medium bodied beer, moderately hopped, malty with citrus and caramel notes, medium bitterness and slightly dry finish.	45 IBU	5,2%	355 and 500ml	Barbecue, hamburger, cheese and pasta with Bolognese sauce.
American IPA	Medium bodied beer, hoppy, malty with citrus aromas and passion fruit notes, sharp bitterness and dry finish.	65 IBU	6%	355 and 500ml	Roast beef, burritos, empanadas, hamburgers and fries



# THE FIRST AND ONLY BREWERY IN BRAZIL WITH KOSHER INTERNATIONAL CERTIFICATION.



A brand with the International Kosher Certification has its production and inputs obeying specific and strict norms. The certification is globally recognized as synonymous with maximum quality control, and its mission depends on total transparency of information between the company that manufactures the product and the Jewish entity that issues the document.

The processes and products are periodically monitored to ensure that the requirements are met and the certification is maintained, and for this reason thousands of people, even those who do not practice religion, are opting for the consumption of Kosher products, because they know they will be ingesting a product of extreme quality.

