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AREND TRIPEL (BREWERY DE RYCK) TRIPELS THE GOLD!!!! ELECTED THREEFOLD BEST TRIPEL (GOLD AWARD) AT THE EUROPEAN BEER STAR 2017 IN MUNICH

Herzele- Brewery De Ryck, the 131 year old, 5th generation family run brewery and member of the belgian family brewers federation has reason to celebrate. Since the brewery started to bottle their beer and the possibility arose to take part in beer tasting competitions, the beers of DE RYCK conquered several awards.

At the renowned EUROPEAN BEER STAR competition in Munich brewery De Ryck strikes again and and secures the GOLD AWARD for it's devine AREND TRIPLE FOR THE THIRD TIME! This sets the score on six awards. The delicious Arend Triple took a bronze medal upon launching it onto the beer market in 2007, in 2011 it managed to catch bronze again and in 2008 this delicious triple was rewarded with a gold medal for the first time. In 2012 it caught a silver medal and got to the first stage (gold) again in 2013. Now the brewing crew has triple reason to cheer again: Arend Tripel convinces the jury at the European beer star and takes a golden medal home in the category Belgian - Style Tripels for the third time. The judges agreed once again on the divine taste and elected it best triple of Europe for the third time.

Arend Tripel is a golden, blond top-fermented beer of 8% ABV . This delightfull tripel has an ageable hoppy scent, a silken mouthfeel; a subtle malty taste, a delicate bitterness of hops and a delicious aftertaste with a surprising fruitiness without being overly sweet. It has a very balanced and enjoyable bitter finish that lingers briefly and turns this beer into a modern quality product to savour in good company. This flagship of the Arend range is available in 33cl & 75cl, 5L- easykegs and kegs of 20L.

Just like all of the beers of brewery DE RYCK, the Arend Tripel is brewed according to traditional methods with fresh hops, malt, yeast, water and some spices, the brewing crew guards as their secret. Arend Tripel is a lovely beer to take a pause in the hectical every day life and enjoy this pure, barley delight.

The European Beer star Award is one of the biggest, renomated, annualy organised beer competitions since 2004. The Private Brauereien and the association of small independent breweries organise this competition to present and honor the unique variety of beers. They award authentic, speciality beers with a unique identity and quality.

Arend Tripel competed with 2151 other beers brewed in 46 different countries, devided over 60 recognized categories. The final decision was communicated on the 11th of august, a 133-person, international jury, consisting of master brewers, beer sommeliers and renowned beer connoisseurs from 26 countries, makes its assessment in a blind tasting: colour, smell, flavour and aromatic profile. So in just the same way as consumers judge beer.

Anne De Ryck – proud director and head brewer – experiences this medal as an honorable recognition. 'This medal proves that our belief to brew a noble beer is appreciated not only by our staff and customers, but also by international beer experts. This 6th award for our Arend tripel is a proof of continuity, not only quality wise but especially of the degree of appreciation by the objective beer experts. Obviously, this makes us very happy and proud!' says Anne.

For the enthousiastic crew of De Ryck this medal is a reward and recognition for their hard work and an impulse to continue and explore even more, national and international. "But first we drink to this award", smiles Anne!

More information can be obtained at:

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