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## O'Doul's/O'Doul's Amber

<b>Introduced:</b>	<b>O'Doul's:</b> 1990 <b>O'Doul's Amber:</b> 1997
<b>Beer Category/Styles:</b>	Non-alcohol – Malt beverages.
<b>Taste Profiles:</b>	<b>O'Doul's</b> has a mild, sweet taste with a slightly dry finish. <b>O'Doul's Amber</b> has a rich, slightly sweet taste with flavorful hop finish.
<b>Ingredients/Brewing:</b>	<p><b>O'Doul's</b> and <b>O'Doul's Amber</b> are brewed as traditional premium beers – fermented and aged to full maturity. The alcohol is then removed through the use of low temperature, low-pressure distillation. This extremely gentle process allows the alcohol to be removed without heating or cooking the beer, which retains the full, rich and delicate flavor and balance of our non-alcohol brews.</p> <p><b>O'Doul's</b> is a premium non-alcohol brew featuring a deep, golden color, a light hop and spice aroma, and a mild, sweet taste. It has a smooth yet crisp body and a slightly dry finish. Ingredients include two-row barley malt, Willamette and German Select hops, brewer's yeast, select grains and water.</p> <p><b>O'Doul's Amber</b> is brewed using two-row, Munich, caramel and black malts and a blend of Willamette, Cascade, Hallertau, European Strisselpalt and Tettnang hops. It features a deep, amber color, a fruity, toasted malt aroma, and a rich, slightly sweet taste, which is balanced by a crisp body dryness and flavorful hop finish.</p>
<b>Interesting Facts:</b>	Together, <b>O'Doul's</b> and <b>O'Doul's Amber</b> have won 13 consecutive awards in the non-alcoholic malt beverage category at the Great American Beer Festival dating back to 1993. They have also won 10 medals at the North American Beer Awards in the non-alcoholic malt-based beverage category and five World Beer Cup Awards in the non-alcoholic malt beverage category. These competitions award brewers for brewing excellence.
<b>Further Information:</b>	Visit <a href="http://www.odouls.com">www.odouls.com</a> or <a href="http://www.anheuser-busch.com">www.anheuser-busch.com</a> .

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