



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR MALT BEVERAGES

Date: April 14, 2020

Label Certificate Number: 1086211

Pursuant to the application of : HELLER-BRAU TRUM GMBH
Holder of permit/license number : S831162

**Brand : AECHT SCHLENKERLA RAUCHEBIER MARZEN (ADD
SIZE/ REVISION)**
Class : ALE - MALT BEVERAGE GREATER THAN 4.0% ALC/WT
Style : OTHER
Size(s) : 1 PT
Container Type : CAN
Container Material : ALUMINUM
Stated Alc. Content : 5.2% ALC/VOL
Tested Alc. Content : (IA) 5.1% ALC/VOL
TTB Number : 20051001000161

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES
AND RULES.**

Label Approval Section
Tax Division
Label.Approval@tabc.texas.gov

c/o HELLER-BRAU TRUM GMBH
15 JOHN TODD WAY
REDDING, CT 06896



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Dem Bayerischen Reinheits-
gebot entsprechend gebrautes

Aecht I Schlenkerla Rauchbier

<ges. gesch>

MÄRZEN

BRAUEREI HELLER
BAMBERG

PRODUCT OF GERMANY · 1 PINT



SCHLENKERLA I

the historic smoked beer brewery

Aecht „Original“ Schlenkerla Märzen Smokebeer, considered the classic example in its category, has been brewed for centuries in the baroque town of Bamberg in Franconia (Bavaria/Germany). Following the most ancient malting traditions, all its select barley malts are kilned over a fire of beech wood logs at the Schlenkerla maltings. Brewed in classic copper vessels and matured for months in 14th century cellars, Aecht Schlenkerla Rauchbier is a truly unique smoky beer experience. As one of the last *traditionally* made smoked beers, Aecht Schlenkerla Rauchbier is a passenger in the „Ark of Taste“ by SlowFood®.

www.Schlenkerla.com

BREWED BY BRAUEREI HELLER-TRUM,
BAMBERG, GERMANY
IMPORTED BY B. UNITED INTERNATIONAL
INC, OXFORD CT 06478

TANK CONTAINER CANNING PROJECT



BREWED IN BAMBERG & CANNED FRESH IN CONNECTICUT BY
ORDINEM ECCENTRICI COCTORES, OXFORD CT 06478

Aecht SCHLENKERLA RAUCHBIER

BEER · 5.2 % Alc./Vol.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.