



Press Kit

6th World Cup of Beer sommeliers





Contents

Background Information	2
World Class Beer sommeliers	2
Game Plan of the World Cup (WCBS)	2
The World Cup of Beer sommeliers in numbers	3
Working to promote beer: The World Champions so far.....	5
Sponsors for 2019	8
Major sponsors: drinktec und Barth-Haas Group.....	8
Co-Sponsors	9
Jury for 2019	13
Dr. Wolfgang Stempfll	13
Cilene Saorin.....	14
Petra Westphal	14
Dr. Christina Schönberger.....	15
Stephan Hilbrandt.....	15
Simonmattia Riva	16
Fabio Nalini	17
Fact sheet	18



Background Information

World Class Beer sommeliers

During the past several years, the position of Beer Sommelier has become well established within the brewing industry. Next to the classic wine sommelier, it has become the most popular training choice in the sommelier branch. It's no wonder, then, that the number of Beer sommeliers has steadily increased in recent years. The tasks of a Beer sommelier are extensive: in the food services sector, he/she prepares the beer menu, advises the chef on dishes that incorporate beer and handles the purchasing of beer brands for the restaurant. In other words, he/she does whatever it takes to help ensure that any beer served to the guests is of optimum quality, preserving and enhancing its overall value. These special abilities have been honored since 2009 in the form of a World Cup, which takes place bi-annually at varying venues, organized and managed by Doemens Academy, Inc. of Gräfelting. In 2019, a champion will be crowned from among the ranks of more than 5,000 trained Beer sommeliers, this time in Rimini, Italy. 80 Beer sommeliers from 18 nations will be selected to attend the event and have their knowledge and skills put to the ultimate test.

Game Plan of the World Cup (WCBS)

Participants will be assessed and evaluated in various stages as their know-how is put to the test. In the preliminary phases, basic theories are explored and knowledge of beer styles and flavors are evaluated. In a knockout competition, the best competitors present a selected beer in the semi-final phase and are expected to compete directly against their competitors. Participants who qualify themselves for the final must face a high-caliber jury. Every finalist must convince the expert jury that he or she is knowledgeable on all topics related to beer. The one who is most persuasive and best encapsulates the story of brewing culture and beer diversity wins and is crowned the new World Champion of Beer sommeliers





The World Cup of Beer sommeliers in numbers

	1st WCBS	2nd WCBS	3rd WCBS
Dates	April 17-19, 2009	April 8-9, 2011	September 15 th , 2013
Event locations	Sonthofen (Germany)	Anif/Salzburg (Austria)	Munic (Germany)
Participants	48	50	55
World Champions	Karl Schiffner (Austria)	Sebastian B. Priller-Riegele (Germany)	Oliver Wesseloh (Germany)
Runners-up	Sebastian B. Priller-Riegele (Germany)	Fabio Nalini (Italy)	Tatiana Spogis (Brasil)
Jury	<ul style="list-style-type: none"> • Dr. Wolfgang Stempf, Managing Director Doemens • Dr. Christina Schönberger, Technical Sales, Joh. Barth & Sohn • Dr.-Ing. Karl-Ullrich Heyse, Publisher <i>Brauwelt</i> • Hubert Hanghofer, Brewery and Beverage Sensor Technologies Expert • Michael Weiß, Managing Director and Chairman, Meckatzer Löwenbräu 	<ul style="list-style-type: none"> • Dr. Wolfgang Stempf, Managing Director Doemens • Dr. Christina Schönberger, Technical Sales, Joh. Barth & Sohn • Axel Kiesbye, Managing Director Creativbrauerei Obertrum • Karl Schiffner, Owner Biergasthaus Schiffner and World Champion of WCBS 2009 • Dr.-Ing. Karl-Ullrich Heyse, Publisher <i>Brauwelt</i> • Dipl.-Ing. Dr. Günther Seeleitner, President Bund Österreichischer Braumeister und Brauereitechniker (Association of Austrian Brewers and Brewery Technicians) • Kersten Albert Wetenkamp, Editor <i>Der Feinschmecker</i> 	<ul style="list-style-type: none"> • Dr. Wolfgang Stempf, Managing Director Doemens • Dr. Christina Schönberger, Technical Sales, Joh. Barth & Sohn • Petra Westphal, Project Manager drinktec, Messe München • Bernd Arold, Managing Director, Der Gesellschaftsraum • Cilene Saorin, Doemens partner of Beer sommelier training in Brasil and on the Iberian Peninsula • Karl Schiffner, Owner Biergasthaus Schiffner und World Champion of WCBS 2009 • Urs Willmann, Editor, <i>Die Zeit</i>, Redaktion Wissen



	4th WCBS	5th WCBS	6th WCBS
Dates	July 18 th , 2015	September 10 th , 2017	September 27 th , 2019
Event locations	São Paulo (Brasil)	Munic (Germany)	Rimini (Italy)
Participants	53	70	80
World Champions	Simonmattia Riva (Italy)	Stephan Hilbrandt (Germany)	
Runners-up	Frank Lucas (Germany)	Felix Schiffner (Austria)	
Jury	<ul style="list-style-type: none"> • Dr. Wolfgang Stempfl, Managing Director Doemens • Dr. Elisabeth Wiesen, Technical Sales, Joh. Barth & Sohn • Petra Westphal, Project Manager drinktec, Messe München • Oliver Wesseloh, Owner Kehr wieder Kreativbrauerei and World Champion of WCBS 2013 • Tatiana Spogis, Beer sommelier-Trainer, Brasil and Vice Champion of WCBS 2013 • Manoel Beato, Winesommelier Brasil 	<ul style="list-style-type: none"> • Dr. Wolfgang Stempfl, Managing Director Doemens • Dr. Christina Schönberger, Technical Sales, Joh. Barth & Sohn • Petra Westphal, Project Manager drinktec, Messe München • Cilene Saorin, Doemens partner of Beer sommelier training in Brasil and on the Iberian Peninsula • Simonmattia Riva, World Champion of WCBS 2015 • Christoph Kämpf, Managing Director Karmeliten Brauerei and President Association of Certified Beer Sommeliers • Steffen Jost, Food- und Travel-Blog Feed me up before you go-go • Johannes Einzenberger Certified Sommelier and Owner of wein4senses 	<ul style="list-style-type: none"> • Dr. Christina Schönberger, Technical Sales, Joh. Barth & Sohn • Cilene Saorin, Doemens partner of Beer sommelier training in Brasil and on the Iberian Peninsula • Petra Westphal, Exhibition Group Director, Messe München • Stephan Hilbrandt, World Champion of WCBS 2017 • Simonmattia Riva, World Champion of WCBS 2015 • Dr. Wolfgang Stempfl, former Managing Director Doemens und founder of beer sommelier training • Fabio Nalini, Vice champion of WCBS 2011

Working to promote beer: The World Champions so far



World champion 2009:
Karl Schiffner
(© Dr. Werner Schiffner)

Four champions have already been crowned at previous competitions. The first World Cup, selected in the German city of Sonthofen in 2009, was the Austrian Karl Schiffner. The restaurateur lives the beer culture most passionately in his Biergasthaus Schiffner in Aigen-Schlägl. More than 100 different beers from all over the world are available for tasting while dining at his inn. As the first world champion, Schiffner sees that it has become his duty to represent beer culture to the outside world. **"I became a Beer sommelier because it satisfies my passion to offer creatively crafted brews to people who enjoy exploring new tastes,"** says Schiffner when asked to comment on his responsibilities as a Beer sommelier.

The second World Cup took place in Anif near Salzburg. *Sebastian B. Priller-Riegele* from Augsburg - the 2009 runner-up - was able to best his 49 competitors to take the title in 2011. He runs the family brewery Riegele in Augsburg, now in its 28th generation. There he celebrates beer culture in its pure form with his own beer brewery and a beer academy, which has everything to offer from brewmaster training to professional development seminars for beer experts. In addition to everyday life in the brewery, Priller-Riegele represents the wider beer culture enthusiastically and with great enthusiasm. **"The ability to convey my passion for beer - and I do enjoy ALL the world's beer styles - is one of my primary tasks as Beer sommelier,"** says Priller-Riegele.



World champion 2011: Sebastian B. Priller-Riegele
(© Foto Bernhard)



World champion 2013:
Oliver Wesseloh
(© Julia Schwendner)

In 2013, the World Cup took place during the run-up to drinktec, the world's leading trade fair for the beverage and liquid food industry, also one of the two main sponsors of this initiative alongside Joh. Barth & Sohn. 54 participants from ten nations entered the race and fought for the coveted title. In the end, the creative brewer and qualified brewing engineer from Northern Germany - *Oliver Wesseloh* - was able to persuade the jury that he deserved the championship title. "**Living beer culture means sharing the beer experience to surprise and inspire. Beer represents diversity and offers something for everyone and every situation. Beer is not just beer; It is my goal, therefore, to encourage constant exploration and discussion.**" emphasizes *Oliver Wesseloh* as he outlines his clear mandate as Beer sommelier.

At the fourth World Cup in 2015, *Simonmattia Riva* of Italy took the title. Riva gave both jury and audience a perfect show. He persuaded his audience, first and foremost, with his professional and sovereign presentation of the beer style he had chosen. On top of that, his highly emotional and compelling performance elicited standing ovations. "**I hope I can help the brewing industry catapult brew culture and beer knowledge into the world,**" said the freshly crowned world champion of Beer sommeliers. He has a clear vision of what beer culture means to him: "**Beer and beer culture are my passion and my life. Beer culture is, for me, the enjoyment of a good beer and to understand how, where and when it was crafted, to know the brewer, to recognize his craft and to experience the taste of his home region with every sip.**"



World champion 2015:
Simonmattia Riva (© Doemens)



World champion 2017: Stephan Hilbrandt
(© Doemens/PHOTOGRAPHY by andreas grieger)

Stephan Hilbrandt from Germany won the fifth world championship back in 2017. The international competition took place in the run-up to drinktec in Munich that year. Hilbrandt persuaded the jury with his skill and enthusiasm, emerging as the clear winner of the competition, although he completed his training as a beer sommelier just two years prior to the event and was not involved in the brewing industry. The young man from the former German capitol, Bonn, describes his tasks as a beer sommelier like this: **"For me, the attraction of working as a beer sommelier is the fact that there is no routine. Beer is a very flexible beverage, which I try to impart to my audience. Every gathering brings new challenges, and I have to meet many varied demands. My goal is to encourage drinkers to try beers they haven't considered previously."**



Sponsors for 2019

Major sponsors: drinktec und Barth-Haas Group

drinktec.com

13.–17. September 2021
Messe München

drinktec, the world's leading trade fair for the beverage and liquid food branch, is our industry's most important event. Around 1,600 international exhibitors present the latest technologies used in production, bottling and packaging of all kinds of beverages, including handling of liquid food raw materials as well as logistics. The topics "beverage marketing" and "packaging design" round out the offerings. drinktec 2021 will take place from September 13th – 17th, 2021 in Munich. Around 70,000 visitors from more than 180 countries are expected to attend.

"The World Cup of Beer sommeliers and drinktec is just a good fit. We attract breweries from all over the world, big conglomerates as well as small and medium-sized enterprises. And our new 'place2beer' is the perfect meeting point for all brewers. Thus, drinktec is the ideal platform for this World Cup program and we are happy to be a major sponsor", says *Petra Westphal, exhibition group director, Messe München*

BARTH-HAAS GROUP
FOR YOUR SUCCESS

Barth-Haas Group is the world's largest supplier of hop-related products and services. Active on all continents, this Nuremberg institution guides its customers and partners along the entire value chain: from breeding and cultivation to processing and marketing of hops and hop products. Research and development in hops and related materials are core activities within the Barth-Haas Group, in line with their motto: "Because your beer is our passion!".

"For 225 years, we have followed one defining principle, namely our passion for hops. Sponsoring beer sommeliers reflects our commitment to beer. That's why we were on board with the World Championship of Beer Sommeliers from the very beginning. One thing is certain: who better to describe the wonderful aromas of hops in beer, who could be more persuasive about getting people to try new styles than a beer sommelier?"

Stephan Barth, Geschäftsführender Gesellschafter Joh. Barth & Sohn



Co-Sponsors



Arte Bier, founded in 1994 by Stefan Grauvogl as a commissioning service for brewery equipment manufacturers, has been representing Kaspar Schulz on the Italian market since 2009. In 2007 Grauvogl completed the beer sommelier course and introduced his popular training series in Italy a year later - with Doemens as partner. Since then, a total of 250 beer sommeliers have trained in Italy.

"As a trainer in Italy, I naturally support the World Championship of Beer Sommeliers and am very grateful to my partner, Doemens, for holding this jointly-sponsored event in Italy. This has been a key impetus for the Italian beer sommelier movement and thus for the entire beer industry in Italy."

Stefan Grauvogl, owner Arte Bier



Kaspar Schulz is the oldest brewing facility manufacturer in the world and at the same time the oldest surviving industrial company in Bamberg. With around 200 employees, including numerous beer sommeliers, the family-owned company has been producing fully-functioning brewing plants with capacities of up to 400,000 hl/a at the Bamberg site since 1677. For the past three years, the Austrian company Hinke has been part of the corporate family and is expanding its capacities in terms of tank construction, large tanks and malting plants.

"Kaspar Schulz stands for advanced, high-quality technology. It is our vision, as an innovative systems provider worldwide, to support our customers in the production of beer. Sommeliers are an important part of our industry because they share and communicate our passion and enthusiasm for beer."

Johannes Schulz-Hess, Managing Director Kaspar Schulz



SAHM

The glass for top brands

Whether craft beer, pils, light, dark or wheat – Sahn develops the right glass for every type of beer and for every brand. The award-winning glass designers use extraordinary shapes to create real eye-catchers. Yet optics isn't everything: ten years ago, the TasteDesign® concept emerged from a collaboration with sommelier world champion Markus Del Monego. Since then, the company has been creating drinking glasses based on beer aromas. Variation in the sensory properties of drinking glasses helps the aromatic ingredients in a brew to develop fully.

"More and more people want to discover nuances in beer. This will be a focus at this year's World Cup of Beer Sommeliers. Beer sommeliers appreciate our innovative beer glass designs. With these well-thought-out designs, we contribute to a more complete taste experience."

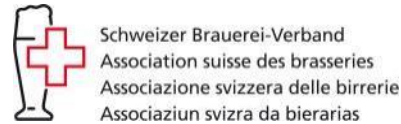
Paul Goller, Managing Director Sahn

SIEMENS

"Consistent beer quality through modern automation" is the motto of the global group. All beers are not created equal. The best brewmasters can produce enormous variety today, sparking innovation while keeping an eye on tradition. Craft brewers and industrial brewers have one thing in common: they produce beers of the highest quality.

Today, more than ever, the recipe for success is based on data. From formula creation to brewing process to filling: unbroken digitalization produces perfect virtual images of the targeted process step, allowing for efficient observation, control and optimization using the Braumat control system for the brewing process and the Simatic WinCC visualization system for filling. These systems provide the necessary data base for creating a digital image of process and product, enabling continuous optimization during operations along with providing solid data for ongoing research and development. "The World Championship of Beer Sommeliers will introduce and present a variety of beer styles. As a partner in the global brewing industry, we are delighted with the privilege of being able to help sponsor this event."

Kai Schneiderwind, Senior Director Food & Beverage Siemens



The Schweizer Brauerei-Verband (SBV; *Swiss Brewery Association*) is the leading association of the Swiss brewing industry and was founded on April 19th, 1877. Members brew more than 95 percent of all Swiss beer. The Swiss brewing industry generates around 48,000 jobs directly and indirectly linked to beer production and marketing. The SBV actively promotes Beer sommelier education in Switzerland. On the last Friday in April, Switzerland celebrates the day of Swiss beer.

"More than 1,000 breweries are registered in Switzerland. The beer variety is enormous. Beer brewing cultures are thousands of years old, yet the inherent diversity, nuances and facets can be constantly rediscovered. Here is where beer sommelier training and participation in the World Cup event makes a valuable contribution. I'm keeping my fingers crossed for the Swiss national team."

Marcel Kreber, Director of the Swiss Brewery Association

"Der Verband der Brauereien Österreichs" (Austrian Brewers Association) represents Austria's commercial brewing industry. Within the association, elected officials and employees of the Chamber of Commerce cooperate in the service of the brewing industry. The common goal is an economic, legal and sociopolitical environment in which member breweries operate under favorable conditions for their entrepreneurial activity. The main task of the Association is to represent the interests of the industry within the Austrian Chamber of Commerce and beyond.

"Austria is a country which revels in its brew culture and beer diversity. Austria's brewers contribute to this through their joint interest representation, the Austrian Brewers Association, which has offered certification training for prospective Beer sommeliers since 2006. Naturally, we wish to support the World Cup of Beer sommeliers with great enthusiasm!"

Sigi Menz, Chairman of the Austrian Brewers Association



Sabine Weyermann and Thomas Kraus-Weyermann have developed Weyermann into the world's leading manufacturer of specialty malts. From 85 different varieties of brewing, roasting and caramel malt, brewers from 135 countries can choose the particular malt aroma that is to become the soul of their beer. Since 1879 these brewmasters have placed their trust in the quality of raw materials, the depth of experience and the reliability of the 260 employees in Bamberg, Haßfurt, Leesau and Clingen.

"We love the variety of beers now available and like to share our passion for the malt aromas. The right combination of hops, yeast and malt provides a great taste experience appreciated by the discerning drinker. Beer sommeliers are the best ambassadors for our products. We have 21 sommeliers on the Weyermann team."

Sabine Weyermann, Managing Director Weyermann®



Jury for 2019



Dr. Wolfgang Stempf

Dr. Wolfgang Stempf, a food chemist, worked for Doemens Academy for 30 years, including 16 years as managing director, during which time he was largely responsible for directing this institute's economic success. During this time, he also led the push to develop professional-level training of the first beer sommelier cohort in 2004. The training program led to the founding of the Doemens Savour Academy, which focuses on the experience of enjoying beer, mineral waters and fruit juices.

Dr. Stempf continues to be very active in the industry, as a board member of the "Friends and Sponsors of Doemens 2020" or as a board member of the Association of Certified Beer Sommeliers. His sensory expertise is appreciated worldwide and he is a highly valued judge in various national and international beer competitions (e.g. European Beer Star, Japan Beer Grand Prix and World Cup of Beer). Dr. Stempf is the initiator of the World Championship of Beer Sommeliers and organized the event until 2017, developing it into a popular and successful attraction.



Cilene Saorin



Cilene Saorin is from Brazil, where she studied food engineering as graduation and marketing as post graduation. In addition, she completed her training as a master brewer at the Universidad Politécnica de Madrid – Escuela Superior de Cerveza y Malta in Spain and her education as beer sommelier at the Doemens Academy in Germany. She has more than 24 years of professional experience in beer production, supplier development, brewing research, beer tasting and sensory management, having worked to some of the world's major brewing companies (e.g. Brahma, Petrópolis, Antarctica AmBev FlavorActiV).

Currently she is an independent brewmaster and beer sommelier and works in consulting. Since 2002, she teaches sensory management in the brewing industry at the Escuela Superior de Cerveza y Malta in Spain. In addition, since 2008, she serves as a representative for the Doemens Academy in Latin America and Iberian Peninsula, which offers beer sommelier training. She is a jury member at both the World Beer Cup in the USA and the European Beer Star in Germany

Petra Westphal



Petra Westphal has been leading Project Group 4.2 in Business Unit IV at Messe München since 2010. In addition to drinktec and its international trade fairs, this department is also responsible for Interforst and oils+fats. As Cluster Director, Westphal is also responsible for food and beverage technology via drinktec in Munich, drink technology India in Mumbai, Delhi and Bangalore, food & drink technology Africa in Johannesburg and China Brew China Beverage (CBB) in Shanghai.

Petra Westphal has many years of experience in trade fair management. The trained hotel clerk has been working for Messe München since 1993, including six years as a project assistant and ten years as project manager of drinktec. She has gained much experience in the field of beer, even learned the brewing process first hand at Doemens, together with her project team. The effort resulted in her own beer brand: "Orange Spirit made by drinktec Biermanufaktur". Westphal also has experience as a juror: she has been judging the European Beer Star competition since 2012.



Dr. Christina Schönberger

After completing her studies in brewing and beverage technology, Dr. Christina Schönberger received her doctorate in brewing and beverage technology at the Technical University of Munich-Weihenstephan on the topic "Meaning of non-volatile flavourings in beer". In 2005 she started as Manager of Technical Sales at Joh. Barth & Sohn, responsible for consulting international customers. At the same time, she built the Hops Academy and a successful R&D program.

Since 2018, along with Georg Drexler, she has led a team of seven brewing technologists - Brewing Solutions Team. This group is responsible for international technical support, the Hops Academy and R&D. Dr. Schönberger's specialty areas are beer & hop sensors and hop aroma research, about which she has had numerous articles published in trade journals. She was president of ASBC from 2015 to 2016. She is on the jury of European Beer Stars and World Beer Cup.



Stephan Hilbrandt

Stephan Hilbrandt from Bonn was named "World Champion of Beer Sommeliers" in September, 2017. Although this 34-year-old has been a passionate hobby brewer for many years, he decided to train as a beer sommelier in 2015 in order to increase his knowledge and improve his sensory skills. Since then, he has promoted beer as a gourmet beverage in guided tastings, as a consultant for beer-paired menu entires, as a jury member in various international beer competitions and by encouraging people to try their hand at home brewing.



Simonmattia Riva

Simonmattia Riva has been a beer lover ever since a Chimay Grand Reserve changed his life on a memorable summer's night in a remote mountain village. It was 1995, when the difference between the dark, frothy beer that smelled of dried figs, dates and dark chocolate and the light, thirst-quenching beverage he had become used to, prompted him to say: "If these two drinks are both beer, I'd like to try all kinds of beer." While studying philosophy at the University of Milan, he traveled to Belgium, the Czech Republic, England and Germany to get to know the local beer styles and beer cultures.

In 2007, he graduated from Unionbirrai in Italy, then in 2014 completed his training as Beersommelier at Doemens Academy. Since 2012, Simonmattia has been organizing tastings and taking part in Italian home-brew competitions. In 2015, he won the Sommeliers' World Cup in São Paulo. Since then, Simonmattia has been a member of the Board of Directors of MoBI - Movimento Birrario Italiano and participated in tasting contests at numerous competitions (such as European Beer Star, Brussels Beer Challenge, Mondial de la Bière, Birra dell'Anno, Concurso Brasileiro da Cerveja). He gives advanced courses for the Doemens Italia, MoBI, Fermento Birra and Unionbirrai Tasters and writes for well-known beer magazines and guides in Italy. Mostly, however, he is a lover of great beers and can found every day tending bar and brewing beer at the Beer Garage Pub in Bergamo.



Fabio Nalini

Fabio Nalini is a Doemens Academy Beer sommelier since 2009. Since the beginning his approach to beer has been inspired by curiosity. When he was a child his interest was in crown caps and in the beer labels: simple or with refined graphics, with all kinds of images, even demonic or monastic. Later the greatest curiosity arose in the beer itself, and he started to be fond of the incredible variety of different sensations, which involved all the five senses. At that point it became essential for him to deepen his knowledge of beer both technically and practically. He enrolled at the university and became a Food Technologist. These studies gave him the opportunity to know deeply all the subjects he loves more such as beer technology, oenology and distillation.

Today the same curiosity led him to take the training of the "Masters of Beer". Fabio took part in three Beer sommelier World Championships and in 2011 he got the Vice World Champion award. He works in Bonaventura Maschio a well-known Italian distillery. He has been collaborating since 2012 as a teacher for the Italian course of Beer sommelier of the Doemens Academy, and he is President of "Birrovaganti", a local association that aims to promote the culture of beer.



Fact sheet

Organiser	Doemens	
Initiator	Dr. Michael Zepf, Managing Director – Savour Academy Division Doemens	
Major sponsors	drinktec (Messe München), Joh. Barth & Sohn	
Co-Sponsors	Arte Bier, Kaspar Schulz, Sahm, Siemens, Schweizer Brauerei-Verband, Verband der Brauereien Österreichs, Weyermann	
Date	6. World Cup of beer sommeliers: September 27 th , 2019, Rimini, Italy	
Participants	80 beer sommeliers from 18 nations who have completed the Doemens/Kiesbye beer sommelier training program or completed professional development courses with Doemens' authorized partners abroad have qualified for the world championship competition.	
Past World champions	<p><i>World champion 2017</i> Stephan Hilbrandt, Bonn, Germany</p> <p><i>World champion 2015</i> Simonmattia Riva, Florence, Italy</p> <p><i>World champion 2013</i> Oliver Wesseloh, Hamburg, Germany</p>	<p><i>World champion 2011</i> Sebastian B. Priller-Riegele, Augsburg, Germany</p> <p><i>World champion 2009</i> Karl Schiffner, Aigen-Schlägl, Austria</p>



<p>Contacts</p>	<p><i>Organisation</i> Doemens Academy, Inc. Dr. Michael Zepf Head of Division, The Savor Academy Stefanusstraße 8, 82166 Gräfelfing Tel: +49 89 85 805 82, Fax: +49 89 85 805 26 E-Mail: zepf@doemens.org</p> <p><i>Press</i></p> <table border="0"> <tr> <td data-bbox="481 662 1108 874"> kommunikation.pur Candy Sierks Sendlinger Straße 35, 80331 Munich Tel: +49 89 23 23 63 52 E-Mail: sierks@kommunikationpur.com </td> <td data-bbox="1153 622 1937 874"> Doemens Academy, Inc. Public Relations Andreas Hofbauer Stefanusstraße 8, 82166 Gräfelfing Tel: +49 89 85 805 85 E-Mail: hofbauer@doemens.org </td> </tr> </table>	kommunikation.pur Candy Sierks Sendlinger Straße 35, 80331 Munich Tel: +49 89 23 23 63 52 E-Mail: sierks@kommunikationpur.com	Doemens Academy, Inc. Public Relations Andreas Hofbauer Stefanusstraße 8, 82166 Gräfelfing Tel: +49 89 85 805 85 E-Mail: hofbauer@doemens.org
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<p>Internet</p>	<p>https://www.doemens.org/en/savour-academy/beer-sommelier-world-championship.html</p>		

Re.: July, 2019