

# BENEDICTUM

MYSTERIUM VERUM

## BARREL-AGED SOUR BROWN ALE WITH CHERRIES

Benedictum was inspired by the brown ales of Flanders. Primary fermentation takes place in stainless with our house ale yeast before the beer is racked to barrels that have been inoculated with a mixed culture of wild yeast and bacteria. Once this secondary fermentation is complete, tart cherries are added to the barrels and allowed to re-ferment, adding a further layer of complexity to this very drinkable sour ale. You like metal, how about Gold? Gold medal winner at the 2014 Great American Beer Festival in the Belgian Style Lambic or Sour Ale category.

### MYSTERIUM VERUM

Once small and experimental, now dynamic and award - winning, this diverse family of ales utilizes a variety of barrels, as well as secondary fermentation with wild yeasts and bacteria to produce complex flavors beyond the realm of traditional brewer's yeasts. Latin for "Real Mystery," our Mysterium Verum series embraces the endless possibilities of these transformations.



#### GOLD MEDAL WINNER

2014 GREAT AMERICAN BEER FESTIVAL  
BELGIAN STYLE LAMBIC OR SOUR ALE

ABV **7.1%**  
BASE BEER **Brewhouse Brown Ale**  
MATURATION **2 years**  
BARRELS & ADD'L INFO **MV House Culture**  
TASTING NOTES **Tart cherry, toffee, subtle oak**



**REAL ALE**  
BREWING CO.

VISIT US FOR TASTINGS & TOURS  
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