

# LUX AETERNA

MYSTERIUM VERUM

## BARREL-AGED SOUR ALE

2017 Release. Latin for "eternal light," Lux Aeterna brings a more delicate approach to a lineup occupied by darker, and often times more intense barrel aged sour beers. Our Belgian-inspired White beer was aged for 8-10 months in old oak wine barrels that had been inoculated with our favorite house culture of wild yeast and bacteria. The end result is a deliciously light sour beer marked by notes of tropical fruit, subtle funk, and a refreshing tartness. Finishing dry, and low on the alcohol, Lux Aeterna rewards its drinkers with its balanced complexity and enticing flavor.

### 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.

ABV **5.5%**  
BASE BEER **White**  
MATURATION **8-10 months**  
SECONDARY FERMENTATION **MV House Culture**  
TASTING NOTES **Stone fruit, delicate tart**



AVAILABLE PACKAGES: DRAUGHT, BOTTLES



**REAL ALE**  
**BREWING CO**

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