

FOUR HORSEMEN

MYSTERIUM VERUM

WHISKEY BARREL-AGED BLACK QUAD

The 2017 release of Four Horsemen marks the first release to have aged in our very own whiskey barrels. When Real Spirits emptied its first round of Signature Blend Whiskey barrels, they were quickly filled with Black Quad and laid to rest. After 7 months, the beer emerged, featuring aromas of dark, dried fruit, vanilla, and maple, with a noticeable yet soft level of oak to balance. This beer will pair wonderfully with rich, soft cheese, dessert, and our favorite handcrafted single malt whiskey.

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	10.5%
BASE BEER	Black Quad
MATURATION	7 months
BARRELS	Real Spirits whiskey barrels
TASTING NOTES	Dark fruit, maple, vanilla, oak

AVAILABLE PACKAGES: DRAUGHT



REAL ALE
BREWING CO

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