

SCOTS GONE WILD

MYSTERIUM VERUM

BARREL-AGED SOUR ALE

Our first big sour release, and to this day our most popular, Scots Gone Wild rapidly took the sour beer community by storm, developing an almost cult-like following overnight. The base beer for Scots Gone Wild is a strong Scotch Ale, packed with residual malt sugar that provides the perfect energy source for a dynamic secondary fermentation. Aged in oak for 12-14 months, the emerging sour ale is marked by a pronounced tartness and cherry pie finish, with a light body that belies its true strength.

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 **9.3%**
BASE BEER **Scotch Ale**
MATURATION **12 - 14 mos**
SECONDARY FERM **MV House Culture**
TASTING NOTES **Cherry pie, tart**



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231 SAN SABA COURT | BLANCO, TX 78606
830.833.2534 | REALALEBREWING.COM