

CHERRY DELUX

MYSTERIUM VERUM

BARREL-AGED SOUR ALE WITH CHERRIES

Merriam-Webster defines “deluxe” as “notably luxurious” or “elegant.” This would be an accurate description of Cherry DeLux, our newest limited-edition wild ale. We start with our MV favorite Lux Aeterna, a light sour beer with notes of tropical fruit, subtle funk, and a refreshing tartness. Plenty delicious as-is, but what would happen if we added copious amounts of Balaton cherries? After some additional time in oak barrels with the deep red fruit, Lux transforms into De-Lux. Cherry DeLux emerges with a beautiful purplish-pink hue and just enough sour cherry flavor to complete this luxurious beer experience!

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 **5.8%**
BASE BEER **White**
MATURATION **8-10 months**
SECONDARY FERMENTATION **MV House Culture**
TASTING NOTES **Subtle funk, tart cherries**

AVAILABLE PACKAGES: DRAUGHT ONLY

PACKAGE	PTR
7.9 GAL KEG	\$299.00



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