

SANTA POCO

MYSTERIUM VERUM

TEQUILA BARREL-AGED GOSE W/ PASSION FRUIT

Our new MV, Santa Poco, undergoes three separate fermentations. Our base Gose beer undergoes primary fermentation in stainless. Then, it is racked into barrels, where it undergoes a secondary fermentation with lactic acid-producing bacteria to produce El Guapo. Once the right level of acidity is reached, we add passion fruit puree directly to the barrels. El Guapo sits on the fruit for six months, undergoing a tertiary fermentation that transforms it into Santa Poco. This beautiful product has bright notes of tropical fruit, a soft sourness from the lactic acid-producing bacteria, and a refreshing salty finish.

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	5.1%
BASE BEER	El Guapo
MATURATION	12 months in Tequila barrels with Lactobacillus; 3-6 months tertiary fermentation with passion fruit

AVAILABLE PACKAGES: DRAUGHT ONLY



REAL ALE
BREWING CO

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