



PETRUS

AGED PALE

ale aged in oak foeders

SOUR SCALE 5/5

The crown jewel of the Petrus assortment has been elected several times as the best wood-aged pale-ale of the world. It's refreshing sour taste is due to the maturation process of 18 months in oak wooden foeders. No wonder that this beer has come to life in it's pure form after a special request of Michael Jackson.

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"World's Best Specialty Pale Ale" - 2011 World Beer Awards
"World's Best Flavored Wood Aged" - 2012 World Beer Awards
Silver- "Belgian Style Sour Ale" European Beer Star
Gold- "World's Best Wood Aged Flavored Beer" - 2013 World Beer Awards



Beeradvocate 91

ratebeer 96



Aged? Many beers have a long maturation, but this one has only 18 months in oak foeders.
Pale? This beer has an old gold to bronze color, rather than the burgundy more common in the breweries of West Flanders. This is the 'mother beer,' used in various quantities to blend with the other Petrus beers, and to give them their unique and very distinctive taste. This mother beer is rather sour with a bite like the best Brut Champagnes. A connoisseur's delight! The only one of its kind on the U.S. market.

ABV- 7.3% **Packaging -** 11.2 oz., 25.4 fl. oz., 30L Kegs
Drinking Temperature - Serve between 42° and 46° F
Brewed and Bottled by - Br. De Brabandere

INCLUDED IN THE SOUR POWER PACK!



Suggested Food Pairings- Smoked, pickled or marinated fish (trout, herrings, sardines). Shellfish. Squid.

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11.2 oz. Bottle



750ml Bottle



11.2 oz.- 4pk Clip

