



PETRUS

OLD BRUIN

ale aged in oak foeders

SOUR SCALE  3/5

Dark ruby red – red as wine. The style is also called the Burgundy of Flanders, and is a very typical and common beer in West Flanders. Created by a secret blend of the aged and sour ‘mother beer’ with fresh brewed sweeter beer, this beer produces a sour-sweet balance, set off by the underlying bitterness of the hops. A discovery! The best in its style! Light in alcohol, exciting complex flavors and tastes come to the forefront. Think on a earthy red wine with a head. Sour sweet balance.

Although serving cold is recommended, taking time to drink it will release more aromas towards the end of your glass.



33% FOEDERBEER
+67% YOUNG BROWN BEER



ABV- 5.5% **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- It is an excellent beer to marinate fish or meat in it. Richer meat dishes, or heavy pasta dishes where the light sourness of the beer is looked for to offset the sweetness of the sauce.

WIN-IT-TOO DBA Global Beer Network 325 N. Main St., Middleton, MA 01949
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11.2 oz. Bottle



8 75213 00006 8

750ml Bottle



8 75213 00029 7

11.2 oz.- 4pk Clip



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