



## PETRUS AGED PALE

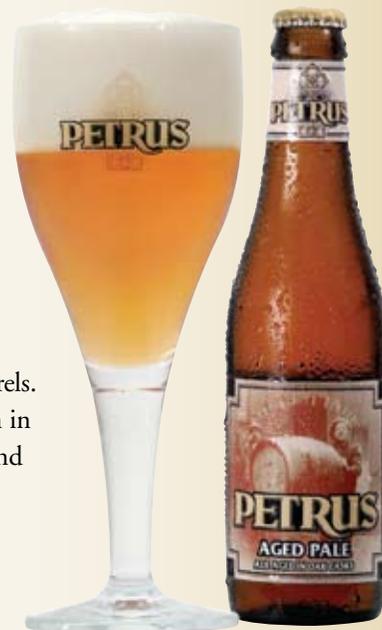
**Aged?** Many beers have a long maturation, but this one has only 24-30 months in oak barrels.

**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.

### FOOD COMBINATIONS:

Smoked, pickled or marinated fish (trout, herrings, sardines).  
Shellfish. Squid.

*A connoisseur's delight! A discovery!  
The best in its style! Light in alcohol, exciting  
complex flavors and tastes come to the forefront.*



#### DENSITY

7.3% ABV

#### PACKAGING

11.2 oz., 25.4 fl. oz., 30L Kegs

#### DRINKING TEMPERATURE

Serve between 42° and 46° Farenheit

## PETRUS OUD BRUIN

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.

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

### FOOD COMBINATIONS:

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.



#### DENSITY

5.5% ABV

#### PACKAGING

11.2 oz., 25.4 fl. oz., 30L Kegs

#### DRINKING TEMPERATURE

Serve between 42° and 46° Farenheit