



PALE SOUR ALE

AN ALE UNLIKE ANY OTHER

PALE SOUR ALE

Developed by Brewery Ommegang brewmaster Phil Leinhart, with the master blenders at Liefmans, Oudenaarde, Belgium.

The mixed culture fermentation begins in open copper vats. Over a period of months, aging occurs in multiple stainless tanks (no wood). During this period, the master blender continuously blends new batches with older ones, aiming for the optimal combination of flavors. When the balance of sweet and sour is perfect, the temperature is crashed to preserve the ideal flavor.

6.9% ABV

PERFECT SERVE

Pale Sour is best served in our branded Teku glass, which provides for an elegant presentation while preventing the drinker's hand from warming the beer.



TASTING NOTES

A beautifully clean and balanced sour beer that drinks like a fine white wine, Pale Sour pours a bright golden hue with a brilliant white head. The flavor

is an elegant interplay of sweet and sour that is more reminiscent of fine wine than beer.

The mouthfeel is soft with a delicate body and a clean finish.

FOOD PAIRINGS

Pale Sour's balanced acidity is perfect for a charcuterie board and is an alluring contrast to rich fatty foods. Try pairing with duck, ribeye, blue cheese, and rich chocolate desserts.

AVAILABILITY

YEAR ROUND

11.2 4-packs

1/6 bbl kegs

*Opening orders
ship April 2017*

11.2 oz bottle



6 49440 00006 7

11.2 oz 4 pack



6 49440 00007 4

24 X 11.2 oz carton



6 49440 00008 1

CORE BRAND