

# A PASSION FOR: *Style*

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Epic's cellar contains many curiosities and one of kind beers. These extremely limited sour releases are fruited and aged in oak for months until our brewmaster decides they're at their peak. Each release is unique - see the hangtag for more information.

**Malt Bill:** Premium Weyermann Pilsner Malt, Ultra-Premium Maris Otter, 2-Row Brewers Malt, Munic Malt, Cara Munich I, Cara Munich II, Cara Munich III, Cara Pils, Flaked Oats, Flaked Barley, Chocolate Malt, CaraAroma

**Hops:** Tettnang, Willamette

**Fruit:** Plum

**Food Pairing :** Strong aged cheeses, chocolate, wild game



SINGLE BOTTLE

## *Tasting Notes*

Aromas of dark fruit, plum, and fig fade into faint notes of earthy funk. The first sip is sharply sour with bright fruity flavors of plum, and dried cherries. The effervescent carbonation lifts off the palate leaving hints of tobacco, oak and toffee.



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