



The Lost Abbey

Inspired Beers for Sinners and Saints Alike

www.lostabbey.com

STYLE- *Barrel Aged Non Denomination Ale.*

AVAILABILITY- *Limited Specialty Release*

DESCRIPTION & INFORMATION

AROMA- *Cuvee starts with a complex nose of tart cherries, vanilla and dusty cocoa finish. There is also an underlying basis of yeast esters and wild yeast components that result in an extraordinarily complex nose.*

TASTE- *As this beer is made from our Judgment Day, there are some similarities in the taste profile. However, as this beer is aged in Oak Barrels, there are also additional layers of Vanilla, Tannins and Sourness from the Cherries and the secondary fermentation and extensive aging.*

COLOR- *A Garnet colored ruddy brown with incredibly inviting red hues*

OG- 1.090

FG- 1.012

BODY- *Medium to Full Bodied with several layers of alcohol, malt yeast present*

ABV- 11.0%

HOPS- *German Magnum*

SPECIAL INGREDIENTS- *Raisins, Dextrose, Sour Cherries and Oak Aging*

SUGGESTED SERVING TEMPERATURE 50- 60 F

SUGGESTED GLASS- *Any Manner of Goblets or Chalice with wide shaped bowls*

SUGGESTED FOOD PAIRINGS- *This is one of our most complex beers. Many chefs love to pair this beer with dessert styled offerings. It can work but in our opinion, we prefer to drink it after meals, allowing it to stand alone on its own merits.*

FORMATS- *375 ml Cork finished bottles and in 1/6 bbl kegs*

155 Mata Way
Suite 104
San Marcos, Ca. 92069

800-918-6816

