

BEER AGED IN BARRELS
FOR YEARS

Forget common beer! Thanks
to the unique wild fermentation
our beer is refreshingly sour
with viney character.



Due to long ageing in oak
barrels special aromatics and
delicate flavors
(vanilla, sherry, berries ...) are pronounced.
*Pour a glass,
stop the time and relax!*



100% natural fruit beer
Wild beer with South Moravian Sour Cherries. The smell and taste of
Summer. The base is beer aged for 9-12 months in oak barrels. The sour
cherries are added and the beer is allowed to re-ferment to dryness. The result
is "Fly with me", Wild Creature's first spontaneously fermented wild beer with
fruit. All together it took about two (2) years to create this beer. Sour cherries –
great Moravian fruit with typical juicy aroma and fresh sour taste. No unknown
foreign suppliers, just local farmers. - *Open your mind and fly!*

**Meditation is a combination of untamed wild yeasts living in
Mikulov's wine terroir and the beauty of old oak barrels.** A unique
blend consisting of two year old wild beer and part young beer.

With this blend the proper harmony was found.

Meditation is a refreshing beer with subtle sour flavor and mild wine-
ness. The old part matured in wooden Bordeaux barrels brings spiciness
and a hint of wood. The younger part adds softness and helps to balance
the completely dry body of the beer.

The best choice for everyone who loves sour beer.



Tears of Saint Laurent

"Moravian Grape Ale - Rose"

Spontaneously fermented beer with Saint Laurent grapes - rose

Saint Laurent grapes are famous for its delicious aroma and flavour.

Wild Creature's own vineyard vegetates on a limestone riff with southwest orientation. It means enough sun and great
conditions for the best quality. You can experience the typical plum tones. Before the grapes are added into the beer, the
stems are removed and the berries are crushed. The beer is aged in oak barrels to complete the maturation for 18 – 24
months. Thanks to spontaneous fermentation and using traditional vintner processes, the taste is rich.

You can discover new layers with every other sip.

We recommend Tears of Saint Laurent for all skilled sour beer lovers.

Tears of Saint Laurent can be produced only right after the wine harvest.

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