

PRESS RELEASE



A noble tribute to the Morpheus yeast. It all started 10 years ago!

Long before the hype had started to find new beer yeast cultures, Marc De Keukeleire, better known as “the Yeast Whisperer” captured his Morpheus yeast in the French Auvergne area.



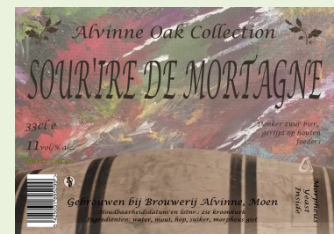
With an enormous amount of patience and passion, he selected the best yeasts and a lacto that were already present in the wild mix. The Morpheus yeast culture has become the ideal partner for Alvinne to produce mixed fermentation beers like the Old Flemish Brown style. Today, all their beers are brewed now with this famous strain, also the non-sour ones.

Being an innovator, Alvinne took that old style and stretched it into all possible directions. Alvinne expanded the old Flemish Brown style towards Flemish Sours Ales and made a style on their own, not limited anymore towards anything but mixed fermentation with Morpheus yeast and brewed in the historical area of the great mixed fermentation beers. Their mission: brewing the best (wood aged) sour (fruit) ales in the world, using the mixed fermentation technique. Today, we can celebrate that the Morpheus Yeast saga started 10 years ago. There simply isn't a better way to do that by creating an new iconic beer: The Sour'ire De Mortagne (“sourire” is french for “smile”). And it makes you smile indeed!



Sour'ire de Mortagne

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|-----------|-----------------------------|
| Style: | Flemish Sour Ale, Sour quad |
| Alc vol%: | 11 |
| Color: | light brown |
| EBU: | 10 |
| Content: | 33cl bottle |



Taste: perfect balance between sourness, sweetness, alcohol and fine aroma's such as almonds and apricots

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*The Sour'ire de Mortagne
ages on beautiful wooden
“foeders” at Alvinne
Brewery, Belgium*