

VEILED GEOMETRY



Saison Style Ale aged in wine barrels for 30 months and conditioned on Viognier Grapes



STYLE: Saison

ABV: 9%

MALT: Floor Malted Pils, Vienna, Flaked Oats

HOPS: Hallertau

YEAST: Proprietary Mixed Saison Culture

ADJUNCTS: Viognier Grapes

PACKAGES: 1/4 Barrel, 500mL Bottles (16.9oz)

Deep below the surface or hidden in plain sight, Veiled Geometry embodies the spirit and process of fermentation. Caressed in French oak wine barrels for 30 months and refermented on Viognier grapes, this saison style ale was conditioned for over a year within the dimensions of the bottle you hold in your hand. Beneath the veil: a comprehensive experience evoking the reflective balance between a strong tannic structure and notes of white grape, stone fruits, citrus, and vanilla.

PROUDLY BREWED IN ATHENS, OHIO

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