

NEW BELGIUM.

Dominga™

MIMOSA SOUR

In 2017 our Wood Cellar Blender, Lauren Limbach, was visiting our barrel maker friends at Foeder Crafters of America in St. Louis, MO. There was this tiny, egg-shaped foeder (oak barrel used to sour beer) that stood out to her. It was modern, charming, beautifully crafted, and a perfect contrast to the towering, 30-foot-tall foeders in our Wood Cellar. While sipping mimosas on a sunny Sunday morning, the Foeder Crafter folks said they'd love for us to have the foeder and graciously gifted it to us. At that point, Lauren, who names all our foeders, gave it the name Dominga; Goddess of Brunch.

Dominga—a play on the Spanish word for Sunday—features a blend of our iconic wood-aged sour and the citrusy-sweet, detoxifying juice of Calamansi fruit, Clementine and Mexican Orange all blended into a refreshing and light wheat ale.

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FROM SUN UP TO SUN DOWN

Availability: Year-Round



NEW BELGIUM®

PAIRING SUGGESTIONS:

Dominga was created with BRUNCH in mind. Just like the cocktail, this mimosa sour's best friend is every egg dish. Quiches, stratas, benedicts, omeletes and yes—all the french toast! It's Dominga's perfect balance of tart, bubbles and fruity citrus cream to enhance and bring levity to the most decadent dishes. Later in the day? Let the juicy acidity elevate savory dishes like grilled short ribs, or veggie pho. Try strawberry and watercress salad for something light and a creamy burrata for cheese pairing.

SENSORY:

Bright sunny orange hue shines through amidst clouds of haze with a delicate layer of eggshell white foam. Massive bursts of fresh squeezed sweet orange aromas jump out of the can. On the palate its strong initial tartness is mellowed and modulated by fruity sweetness and an easy finish. Just like Sunday morning.



BREWER'S NOTES:

- Style: Fruited Sour Ale
- Alcohol by Volume: 6%
- Fruit: Calamansi Fruit, Mexican Orange and Clementine Extract
- Malt: Pale, Great Western Wheat, Oats, Munich, Pilsner
- Yeast: Ale + Proprietary House Mixed Culture
- Special Process: Light wheat ale fermented with Calamansi fruit, blended with 35% wood-aged golden sour, finished with Mexican Orange and Clementine extract.

DOMINGA
12oz CAN



DOMINGA
12oz CAN 6 PACK



DOMINGA
1/6 BBL KEG



DOMINGA
1/2 BBL KEG

