



**DSSOLVR**  
BREWED UNTIL SURREAL

*For immediate release*

### **DSSOLVR Debuts Diverse Draft And Package Lineup**

*New Asheville brewery starts out with eight offerings on draft and five in package, with more surprises on tap.*

Asheville, N.C. — December 12th. To celebrate its opening, DSSOLVR will be releasing its first beers to the public on Friday, December 13th. A minimum of eight DSSOLVR beers will be pouring on draft, with another three of those packaged in 16-ounce cans available for off-premise consumption. The draft list will be supplemented by guest taps featuring some of DSSOLVR's beverage industry associates, including three beers from Atlanta Brewing Co. Additional DSSOLVR beers will be available at the event, including further packaged options to compliment a draft lineup that will expand further in the weeks to come.

DSSOLVR has been brewing on an intensely accelerated schedule to meet demand for its opening weekend, with the initial lineup of beers serving as an indication of many more projects waiting in the wings. While the first several beers already represent a broad spectrum of styles, new and different beverages will be following closely on the heels of the first round of beers, with DSSOLVR's 24 taps projected to be full by the end of January.

"We've been brewing non-stop to get ready for this," explains DSSOLVR co-founder and brewmaster Vince Tursi. "It's taken a lot of work to get us to this point, but I'm proud of the beers we've put out so far and excited about the things that are still on the horizon. We're also incredibly honored by all of the support we've received from our industry friends. We couldn't have gotten here without all of the great folks who have collabed with us, and we're looking forward to more great partnerships in the future."

A partial list of opening night draft and packaged offerings can be found below, with more information at <https://www.dssolvr.com>.

#### **-ALES-**

- **Pyramid Days** — Cream Ale — 100% Riverbend Malt (Corn, Oats, Munich, Vienna); Hops - Cascade. 3.4 % ABV. Draft and cans.
- **Thank You For Existing** — Kolsch — Malt - Pilsner, Flaked Wheat; Hops - Crystal, Huell Melon, Saphir. 4.8 % ABV. Draft and cans.

#### **-IPAs-**

- **Not THESE Bones** — Session IPA — Malt - 2-Row Barley, Raw Wheat, Flaked Barley, Malted Oats; Hops - Amarillo, Calypso. 3.5 % ABV. Draft only.
- **Eye Superior Eye** — Southern Hemisphere IPA; **Atlanta Brewing** collaboration — Malt - 2-Row, Riverbend Rye, Riverbend Oats; brewed with in-house produced Oat Milk (does not contain lactose); Hops - NZ Cascade, Nelson Sauvin, Southern Cross, Wakatu. 8.8 % ABV. Draft and Cans.

#### **-STOUT-**

- **We Can't Afford to Panic** — Second Runnings Oat Milk Stout; **Hoof Hearted** collaboration — Brewed with coffee-infused, in-house produced Oat Milk (does not contain lactose); single-source Colombian, Bourbon-Barrel-Aged coffee beans roasted by Hoof Hearted Brewing — 5 % ABV. Draft only.

#### **-SOURS-**

- **It's Been Years** — Tequila Barrel Aged Puncheon-Fermented Rye Farmhouse Ale — 5.9 % ABV. Draft only.
- **The Slugging of Time** — Funky Puncheon-Fermented Petite IPA — 4.2 % ABV. Draft only.
- **The Era is Now** — Bière de Coupage — 5.2 % ABV. Draft Only.

#### *About DSSOLVR*

DSSOLVR is more than just another secret society — DSSOLVR is an experimentation-driven clearing house for surrealist beverage concepts and design aesthetics standing in opposition to the boring beverage conspiracy. Conceived by Vince Tursi and Mike Semeneć to embody the nexus of art and fermentation, DSSOLVR represents the apotheosis of craft beverages as an expression of creative intent. With a portfolio including the broadest possible spectrum of handcrafted potables, DSSOLVR is an entirely unique concept that seamlessly blends science, story, and psychedelia into a cohesive whole utterly unlike anything that has ever existed. Learn more at <https://www.dssolvr.com> and <https://www.instagram.com/dssolvr/?hl=en>

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