Jackie O's Oro Negro Jackie O's

American Imperial Stout aged in bourbon barrels and conditioned on vanilla beans, habanero peppers, cinnamon & cacao nibs.

Oro Negro spawned from the unwavering compulsion to experiment. Infusing imperial stouts with spices, fruits, and wood has been a staple at our bottle releases since 2009.

Oro Negro is a dynamic beer brimming with layers of complexity and character; our cherished Oil of Aphrodite infused with cacao nibs, vanilla beans, oak staves, habaneros, and cinnamon sticks. A staple at our bottle releases. This refined stout is filled with rich character and a touch of heat.



Specifications

Limited Release **Availability**

Stout Style **ABV** 10

2-Row, C 120, White Wheat, Munich, Oats, Special Roast, Black Malt, Chocolate, Vienna, Malt

Roasted Barley

Columbus, Willamette Hops

Walnuts, Dark Candied Syrup, Cacao Nibs, Vanilla **Special Ingredients**

Beans, Habaneros, Cinnamon Sticks

Serving Temp. 45-55 °F; bottles & draft **Packaging**

Codes, Weights and Measures

8 55647 00482 5 12 Units/Case 375 mL Unit Size bottle Container 20 Case Weight Cases/Pallet 16 Layers/Pallet **ABV** 10.00%

UPC

\$ 10.99 USD **SRP** 375mL Bottle