

## Jackie O's Oro Negro

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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

|                            |   |
|----------------------------|---|
| <b>Availability</b>        | Limited Release   |
| <b>Style</b>               | Stout   |
| <b>ABV</b>                 | 10  |
| <b>Malt</b>                | 2-Row, C 120, White Wheat, Munich, Oats, Special Roast, Black Malt, Chocolate, Vienna, Roasted Barley |
| <b>Hops</b>                | Columbus, Willamette  |
| <b>Special Ingredients</b> | Walnuts, Dark Candied Syrup, Cacao Nibs, Vanilla Beans, Habaneros, Cinnamon Sticks                    |
| <b>Serving Temp.</b>       | 45-55 °F;   |
| <b>Packaging</b>           | bottles & draft   |