

## Jackie O's Prodigality

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Churning out complexity through time and heat. The solo grain, Maris Otter, brims the mash tun for a long soak. A portion of the first runnings were boiled and reduced, triggering the Maillard Reaction; through which, the vigorous heating of sugars adds a deeper color and flavor. Continuing on with an extended boil to increase said reaction. A prolonged nap of 24 months in bourbon barrels finishes off this luxurious prize. Indulge in Prodigality's warm embrace with notes of burnt sugar, sweet prune, oak, and leather.

### Specifications

<b>Availability</b>	Limited Release
<b>Style</b>	Barley Wine
<b>ABV</b>	12
<b>Malt</b>	Maris Otter
<b>Hops</b>	East Kent Goldings
<b>Glassware</b>	Snifter
<b>Packaging</b>	bottles

