

# PRESERVATION

distillery + farm

BARDSTOWN, KENTUCKY



## Very Olde St. Nick

**Product Name:** *Immaculata Bourbon*

**Age:** 8 and 15 Years Old

**Proof:** 118.1 (59.05% ABV)

**Distilled In:** Kentucky/Indiana

**Batch Size:** 1-3 Barrel Batch

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**Overview:** Very Olde St. Nick Immaculata represents the pinnacle of bourbon craftsmanship, showcasing our ability to blend a harmonious palate of bourbons of different ages to create a rich and engaging flavor profiles. Made with casks ranging from 8 to 15 years old, Very Olde St. Nick Immaculata is a rich, warm, and lush flavor bomb. Complete with exquisite notes of cinnamon, allspice, and pitted fruits, this bourbon is rounded out with a finish that lingers on... and on.

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### Key Factors

- **Base of 15 Year KY Bourbon**
- **Cask Strength**
- **Unfiltered**
- **Lingering Finish**
- **Limited Run**

“This Robust New Sipping Bourbon Will Make You as Happy as Pappy.”

- Robb Report

“I could sip on this all day long... this is delicious.”

- Fred Minnick

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Preservation Distillery is dedicated to preserving the art of slow-distilling and traditional whiskey-making, embracing a hands-on approach in our “slow-tech” distillery to craft micro-batches with colossal flavors, driven by an unwavering obsession with quality.