





## Description:

This rum is distilled twice from sugar cane molasses using our fruit brandy expertise. The distillate is matured in new American Oak barrels and is allowed to mature until it suits our quality standards for taste and harmony. The sweet notes of the distillate are perfectly rounded off by the sweetness from the new barrels.

This rum was allowed to mature for 6 years and was bottled in cask strength. So, the only interaction of the rum during the last 6 years was the contact to the barrel and the breathing of the ambient air to become perfectly aged.

## Nose:

dried fruit, rum ester, subtle roasted aromas, banana, warming, vanilla, ripe round tones

## Palate:

Dried fruit, grapey sweet, vanilla, fine smoky, spicy woody, bitter chocolate, sweet dense and long.