



## RUM PORT CASK FINISHED

Rum  
48 %



### 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.

After the maturation this rum was finished for six months in an ex-port-cask. Due to this finishing the colour turned darker with red reflexions and the taste is fruitier, more cherry and chocolate.

### Nose:

vanilla, slightly roasty, fruity cherry, sour cherry

### Palate:

cherry, rum, bitter chocolate, smoky, fruity, long-lasting full finish



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*That's the spirit*