



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-Sauternes-cask. This finishing is the fewest influence on the originally taste of the rum. It attaches only fine notes of dried fruits, raisins, and grapes.

Nose:

fruity, dried fruit, raisins, vanilla, smoky roasted notes

Palate:

dried fruit, raisins, pleasant sweetness of wood, smoky, spicy, long-lasting, grape flavor, full-bodied, smoky spicy finish

DISTILLERY KRAUSS GMBH

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That's the spirit