





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-Pedro-Ximénez-sherry-cask, which has been before an Islay whisky cask. Its history is responsible for the smoky notes and fruity sweetness.

Nose:

banana, fruity sweetness, iodine-like, roasted dark bread

Palate:

rum,banana ester, slightly iodine-like, smoky, light bacon taste, full-bodied, long-lasting finish, coniferous flavor