



WHITE RUM

Rum
48%



Description:

This rum is distilled twice from sugar cane molasses using our fruit brandy expertise. For the fermentation we have used our special yeast to grant the wonderful fruity notes and the dense mouthfeel. The white rum is allowed to mature for several months up to a year in stainless steel vessels until it suits our quality standards for taste and harmony.

After the rum is diluted with pure and smooth water from the Kor Alpes it is unchilled filtered and bottled.

Nose:

strong rum esters, honey, mango, passion fruit, pineapple, caramel, floral notes

Palate:

fruity, pineapple, banana, caramel, cocoa, honey, fine tobacco aromas, full-bodied, warming finish

DISTILLERY KRAUSS GMBH

Aigen 52
8543 St. Martin i.S.
AUSTRIA
www.distillery-krauss.com

That's the spirit