PLANTERAY BARBADOS 5 YEARS RUM



CATEGORY	Signature Blends
ABV	40% alc./vol.
ORIGINE	West Indies Rum Distillery
RAW MATERIAL	Molasses
FERMENTATION	3 to 4 days
DISTILLATION	Twin column & Pot Still (Old Gregg's)
TROPICAL AGEING	3 years in bourbon casks
CONTINENTAL AGEING	2 years in Ferrand casks
VOLATILE COMPOUNDS	160 g/hL AA
DOSAGE	16 g/L
SUGAR CANE CARAMEL E150A (%VOLUME)	Between 0% and 0.1%





PLANTERAY RUM

PLANTERAYRUM.COM

UPC/SCC CODES	UPC:3460410538529 / SCC: 43460410538640



PLANTERAY BARBADOS 5 YEARS RUM

"Authentic Barbados - Elegant & Complex"

Planteray Rum Barbados 5 Years is a blend of pot and column distilled rums in the traditional Barbadian style from Stade's West Indies Rum Distillery. After ageing for three years next to the Caribbean Sea, Planteray Barbados 5 Years travels to France, where it spends another two years in ex-cognac casks to acquire roundness and structure.

Planteray Rum 5 Years is a 100% authentic and balanced Barbados rum that has undergone maturation in the tropical climate of Barbados and secondary maturation in the south-west of France.

NOSE: BAKERY FRANGRANCES WITH SOME PIPE TOBACCO, TOASTED MARSHMALLOW, FOLLOWED BY NOTES OF BACON FAT, BLACK RAISIN, PRUNE.

PALATE: BITTERSWEET, ROASTED AND THEN ENGAGINGLY TOASTY, NEARLY FRUITY, AS IN BAKED ORCHARD FRUITS, AND RESIN. FINISHES MEDIUM LONG, CHOCOLATE-Y.

AWARDS









PLANTERAY BARBADOS 5 YEARS RUM

JUNGLE BIRD

45ml Planteray Rum Barbados 5 years
15ml Italian red bitter liqueur
45ml Freshly pressed pineapple juice
15ml Freshly squeezed lime juice
12.5ml Sugar syrup

Serve in an Old-fashioned glass
Garnish: Pineapple wedge & Luxardo Maraschino cherry

How to make: SHAKE all ingredients with ice and fine strain into glass filled with crushed ice.

