



SPICED RUM

COMPAGNIE DES INDES

ORIGIN

blend of Dominican Republic (approx. 80%) & Venezuela (approx. 20%)

TECHNICAL DATA

40% alcohol - 700 ml

Supplied without case – packed in box of 6 bottles on VMF pallet* (96 boxes) or EURO pallet** (66 boxes)

DESCRIPTION

Forget everything you thought you knew about Spiced Rum! Far from the segment's clichés, this is not one of those syrupy rums packed with sugar and colourings but rather an authentic rum, with very little added sugar (15g) and no colourings whatsoever. It is a rum from a blend of Dominican Republic (approx. 80%) & Venezuela (approx. 20%), slowly infused with black pepper, ginger, liquorice, vanilla, nutmeg etc for 2 weeks.

The rum obtained after maceration is thus naturally spiced and fruity. Whether sipping it on its own or mixing it in a cocktail, it is simply delicious!

TASTING

Visual Aspect: COMPAGNIE DES INDES' spiced rum is a deep and powerful light gold colour. It results mostly from maceration of real botanicals and spices in the rum. The colour in your glass is thus completely natural.

Nose: Balanced between the sweetness from the notes of nutmeg, vanilla and the touch of cinnamon and the spicy powerful side with the notes of ginger, pepper and the touch of citrus. It is intoxicating and shows strong character.

Taste: The word Spiced makes complete sense here with first this balanced sweetness soon making way for the citrus and spices such as ras el Hanout and cloves, building up to a woody and warming notes of liquorice, tonka bean, vanilla and some vegetal aromas (Thyme, coriander etc...).

Finish: cradled in a delicious sweet and salty world, as if floating on Aladdin's flying carpet.

ESSENTIALS

Sold since: September 2020

Age: NAS

Additives: 15G/L sugar

Origin: blend of Dominican Republic (approx. 80%) & Venezuela (approx. 20%), all column Still Rums

Bottled in France without cold filtration

Bottle contains: 70 cl

Alcoholic content: 40% Alc./Vol.