



# JAMAICA 5 YEARS OLD POT STIL OLOROSO SHERRY FINISH

This award-winning pot still rum from St. Catherine, Jamaica, was matured in the Caribbean and then refined for 15 to 18 months in second fill Oloroso barrels, plus a small percentage of Pedro Ximenez casks. The skillful blending of casks marries the brash vitality and intensely funky aromas of young Jamaican rum, with the winey, fruity and juicier complexity of sherry aging. A multifaceted and robust rum, full of power but also subtlety.



~	6 x 700 ml. 50%
	Cardboard
ottle Code	80337494034 <mark>76</mark>
ase Code	8033749403483
nfiguration	Euro Pallet 84 Cases (12 Cases X 7 Layers)
ght	9,9 Kg
	NAT42
	ottle Code ase Code nfiguration ght

#### Appearance

Dark gold, with apricot nuances.

#### Nose

Deep, balsamic, with notes of camphor and the typical estery Jamaican "funk". Cane sugar, some fermented and winey notes.

#### Palate

Identical to the nose, but also with notes of wood resin, pine needles, black pepper, and a hint of flour. There is a background sweetness, but the overall impression is dry and spicy. Raisins, old wood.

### Finish

Hot, peppery, lively. The "funky" Jamaican note lingers on the tongue for a long time.

## Comment

A robust Jamaican rum, very aromatic and spicy, but made gentler and rounder by the winey and raisiny influence of the sherry casks.

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