



GUATEMALA XO 20TH ANNIVERSARY DECANTER

For the 20th anniversary of Rum Nation, we have handpicked some of the best and sweetest casks of this precious rum from Guatemala. Made from sugarcane molasses and distilled in a column still, it is aged for a period of at least 4 years in ex-bourbon white oak barrels in the tropical climate of the Hondo river region. The secret of its richness is a second maturation for 16 months in Oloroso and Pedro Ximenez casks in our cool Italian location. This enhancse the rums winey and fruity notes and its natural sweetness of fragrant vanilla and raisins, adding an extra layer of complexity. Sweet and luscious, honeyed and nutty. A limited edition in an elegant decanter to celebrate 20 years of rum discoveries all around the world.



(9 Cases X 7 Layers)

10,9 Kg

NAT85

OGISTIC DATA

Case Weight

Our Code

Appearance

Mahogany.

Nose

Delicate but rich, honeyed, with all the richness of cane sugar. Ripe dates, vanilla, chocolate, very raisiny.

Palate

A very rich and creamy caress, with no alcohol burn. Sweet, honeyed, with notes of buttery pastries. A whole array of ripe fruits: raisins, dates, dried plums, with notes of vanilla and cola. A touch of toasted nuts, and a refreshing hint of candied orange too.

Finish

Sweeter, and even less aggressive than in the younger expression. Warm, with the winey and raisiny note of the sherry casks becoming particularly evident, but also with a very noticeable note of sweet liquorice.

Comment

Still a light, easy rum like the "Gran Reserva", but made more complex, richer, sweeter and even more velvety by the additional maturation for 16 months in Oloroso and Pedro Ximenez casks.

