



DEMERARA N° 14

Rum Nation Demerara N° 14 is born from sugar cane molasses in British Guyana, as a skilled blend of various vintages from pot stills (to give it full bodied richness) and column stills (for a lighter backbone of crisp drinkability). Main aging is in ex-Bourbon American oak barrels for a creamy sweetness, then a 12 months period into fresh sherry butts (Pedro Ximenez and Oloroso) enhances its spicy cha-racter. A small percentage of very old Enmore rum is finally added to the blend for further complexity and "dark" character.

Appearance

Dark amber.

Nose

Dark, musty, very estery (fermented fruit, glue), with notes of cola, myrtle and bergamot tea.

Palate

Viscous sugarcane molasses, dark chocolate, coffee, dried raisins, and a slightly toasted and bitter background which hints at herbal notes (black tea and gentian root). Dark and sweet at the same time.

Finish

Endless interplay between the herbal bitterish character and the sugary sweetness. Ultimately sweet, almost syrupy and slightly winy, like vermouth.

Comment

A heavy Demerara, with its evident sugary sweetness, but also very dark, estery and aromatic.



LOGISTIC DATA	Case Unit	6 x 700 ml. 40%
	Giftbox	Cardboard
	EAN13 Bottle Code	8033749400178
	EAN13 Case Code	8033749400161
	Pallet Configuration	Euro Pallet 84 Cases (12 Cases X 7 Layers)
	Case Weight	9,9 Kg
	Our Code	NAT15



RUMNATION.COM / RARERUMS.COM