

RUMPOBLIC

MADE BY BARTENDERS FOR BARTENDERS -









Alcohol content: 37.5% Colour: amber

Aroma: ripe fruit, ethereal

and spicy notes

Flavour: delicate, with notes of ripe fruit and balsamic hints

A COMBINATION OF THE BEST OF PANAMA AND BARBADOS

This blend is perfectly balanced thanks to the use of two rums with exceptional qualities. On the one hand, Panamanian rum, which is firmly rooted in its place of origin due to sugar cane fermentation and distillation, carried out entirely on site. It is aged in American ex-bourbon oak barrels, which give it slightly spicy and aromatic notes. On the other hand, a Barbados rum, distilled in pot stills and aged three years in the tropics, also in American ex-bourbon oak barrels, which add more character and fruity notes. By mixing them together, the Rump@blic White Blend is obtained, which is a versatile, never harsh, dry and rich product which is ideally suited for use in mixing.

THE PERFECT BALANCE BETWEEN JAMAICA AND PANAMA

For this blend, which has a lovely antique gold colour, a Jamaican rum with distinct tones has been used. With its characteristic strong aroma and full-bodied structure, it reflects the strength of the island it originates from.

This blend is rounded off with a fresh Panamanian rum, which is smoother on the palate with pleasant hints of vanilla, a roasted aroma and a light fruity note. The resulting Rump@blic Gold Blend is well-balanced and mild. Cinnamon, allspice and vanilla blend perfectly with notes of fruits, hay and caramel, with a final twist of hot spices reminiscent of Sichuan pepper and smoky hints.

