Jamaica

PLANTERAY XAYMACA SPECIAL DRY

”Dry, award-winning Jamaican rum. A bartender favourite!”



Story

Plantation Xaymaca Special Dry is a special blend of Jamaican rum. There are two distilleries involved, Clarendon Distillery and Long Pond Distillery. Traditionally distilled, in Clarendon Distillery’s Vendome distillation pan and Long Pond Distillery’s John Dore distillation pan. The distillates are matured one to three years in Bourbon casks in the tropics and another year in Ferrand’s casks in France. The blend is finished by adding 17 year-old Jamaican ‘bonifactor’ rum. The multi-award winning rum is completely dry (0 g/l).

Producer

"Alexandre Gabriel is akin to an explorer. His boundless curiosity, passion, and refined appreciation for beauty serve as his tools in the pursuit of perfection. In 1989, he discovered Maison Ferrand, a cognac house, and purchased it. His team built a network for cognac sales and delved into the intricacies of the cognac world. In the 1990s, he embarked on a quest to find the perfect rum in the Caribbean. This quest resulted in Plantation: handcrafted rums rooted in the terroir of the tropics. Fifteen years of passionate rum-making garnered recognition: in 2012, Alexandre Gabriel was honored with the titles of Master Rum Blender of the Year and Distiller of the Year by The American Distilling Institute. His significant discovery has been understanding that each Caribbean island produces rum that is distinct, representing its own region, culture, and unique production methods. All Plantation rums undergo a dual aging process. Initially, they mature in their tropical birthplace, often in traditional Bourbon casks. From these barrels, the rum gains nuances of vanilla and coconut. After aging for several years in their place of origin, the rums travel to France. There, they begin the second stage of maturation in oak barrels previously used for Ferrand cognacs."

AROMA Versatile, slight notes of smoked meat, mixed with fruity and herbal aromas. On the second nose, there is pie base, vanilla, cooked banana, orange peel and pineapple aromas

TASTE Dry, floral and fruity aromas, with notes of pear, grapefruit, apricot and apple. Finishes with coconut milk, allspice seasoning, notes of bread and nuts on the palate

TIPS FOR USE Xaymaca Collins

Award

UISGE 2022 - SILVER

WINE TYPE	Rums	**PACKAGE SIZE**	6 bottle(s)
MANUFACTURER	Plantation Rum	**BOTTLE CLOSING**	Natural cork
ALCOHOL CONTENT	43%	**BOTTLE SIZE**	0,7 l
		PRODUCT NUMBER	125006