Barbados

PLANTERAY O.F.T.D.

”Oh F * That’s Delicious!”**



Story

Planteray O.F.T.D is an undiluted artisan rum from Barbados (West Indies Rum Distillery), Jamaica (Long Pond Distillery) and Guyana (Demerara Distillers Ltd). Traditionally distilled rums from sugar cane molasses as the ingredient have been matured for five years and the blend is crowned by Jamaican Pot Still High Ester rums from Planteray, which have been matured for 10 to 15 years. The blend is matured for another five to six months in a wooden container, resulting in a powerful classic,to which the name Old Fashioned Traditional Dark refers.

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."

COLOR Mahogany brown

AROMA Powerful, intense including coffee, orange, prune jam and truffle aromas

TASTE Powerful, slightly heady taste palette, including fudge, chocolate and vanilla. Softer on the palate after the initial taste, with notes of cinnamon, raisins, and nutmeg. Finish with dark chocolate and cloves

TIPS FOR USE Excellent in Tiki cocktails, rum-based flaming cocktails and cooking. For flambéing in general.

Award

BARTENDERS CHOICE AWARDS 2023 WINNER BEST PRODUCT

WINE TYPE	Rums	**PACKAGE SIZE**	6 bottle(s)
MANUFACTURER	Plantation Rum	**BOTTLE CLOSING**	Natural cork
ALCOHOL CONTENT	69%	**BOTTLE SIZE**	0,7 l
SUGAR CONTENT	0 g/l	**PRODUCT NUMBER**	125007