Barbados

PLANTERAY ORIGINAL DARK



Story

Planteray Original Dark is matured rum from Barbados (West Indies Rum Distillery) and Jamaica (Long Pond Distillery). On Barbados, sugarcane molasses is fermented for three to four days and distilled in a twin column still at Gregg's Farm, before matured for one to three years. In Jamaica, sugar cane molasses is fermented for two weeks and distilled in a John Dore pot still, before matured for ten to fifteen years. The final blend includes long-aged "Petits Eaux" rum that is finished by Ferrand and the final result is matured for another 3 to 6 months in a wooden container.

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 The scent is fruity, with, among others, preserved cherry, aromas of cinnamon and plum. Woody and black tea aromas on the second nose

TASTE Dryish taste, of dried pineapple and raisins. Peppery aromas with mouth-drying spicy notes on the palate

TIPS FOR USE A trusted basic choice for rum-based cocktails – even when mixed with real ginger beer.

WINE TYPE	Rums	**PACKAGE SIZE**	6 bottle(s)
MANUFACTURER	Plantation Rum	**BOTTLE CLOSING**	Natural cork
ALCOHOL CONTENT	40%	**BOTTLE SIZE**	0,7 l
		PRODUCT NUMBER	125019

Award

#1 BARTENDER'S CHOICE - DRINKS INTERNATIONAL

SAN FRANCISCO WORLD SPIRITS COMPETITION 2021 : DOUBLE GOLD

ULTIMATE SPIRITS CHALLENGE 2021: FINALIST | GREAT VALUE - 94 POINTS