



NAT 84 | 52.0%

ENGENHO NOVO - 2009/2019 "AMARONE CASK"

This traditional distillery from Madeira made an experiment with an 18 months finish in casks of the heaviest, thickest and fruitiest Italian red wine: Amarone. A risky experiment... but the result is actually much more conservative than expected. The typical juiciness and richness of their rum, so herbal, full of earthy notes, ripe dates and raisins, is preserved: dark, very heavy, fruity. The influence of the wine starts to appear only as a different twist in the peppery character and tannic astringency of the long, warm, lingering finish.

NAT NAT 84	DISTILLERY Engenho Novo	DISTILLED 2009	BOTTLED 2019
CASK N° 186/187	AGE 10	ALCOHOL 52,0%	OUTTURN 570
AGEING Tropical	CASK TYPE 2nd fill Bourbon	ORIGIN Madeira	DISTILLED FROM Sugar cane Juice

FINISH

Amarone for 18 months

TROPICAL AGEING



This rum has been fully matured at the distillery of origin, in a Tropical climate. The effect of the warm weather and humidity speeds the maturation process and the interaction with the oak of the cask: the result is a rum which is already perfectly mature and fully expressive at a relatively young age, and a very bold flavour profile which differs from that of rums which have been aged only for a period in the Tropics and then in Europe for the remaining maturation period.




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