



NAT 74 | 59.7%

SAVANNA - 2006/2018



Grand Arome rums are the result of a particularly long and slow fermentation of the molasses, an old technique that brings out the most complex and intense flavours. This single cask bottling, entirely matured at the distillery in a tropical climate, is a perfect example of this intensity: big aromas of fermented fruit, anise, and the typically pungent, estery and funky note that is unique to slow fermentation. At the palate it strikes a stimulating balance between spicy tannins and the sweetness of the sugarcane.

NAT NAT 74	DISTILLERY Savanna	DISTILLED 2006	BOTTLED 2018
CASK N° 100	AGE 12	ALCOHOL 59,7%	OUTTURN 537
AGEING Tropical	CASK TYPE 2nd fill Cognac	ORIGIN Réunion	DISTILLED FROM Molasses

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.




RUM NATION
SMALL BATCH RARE RUMS

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