



Category	Single Cask 2020 – Limited Edition
ABV	41,3%
Origin	Barbados – West Indies Rum Distillery
Raw Material	Molasses
Fermentation	3-4 days
Distillation	Column still & Gregg's Farm Pot Still
Tropical Ageing	4 years in bourbon casks
Continental Ageing	1 year in Ferrand casks
Further Maturation	1 year in Calvados cask 225L, which gives apple and ester notes
Volatile Substances	108 g/HL AA; Esters : 59 g/hL AA
Dosage	10 g/L
Cane sugar caramel E150a (% volume)	Between 0% and 0.1%
Nose	Milk chocolate, cinnamon and vanilla, candied fruits, fresh wood, lightly vegetal, peppery and nutty tones.
Palate	Sweet and intense, caramelized apple as in tarte tatin or apple pie, ginger, cocoa and light smoky notes.

Finale

BARBADOS 6

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Vanilla and spices, old pear brandy