

S.B.S VENEZUELA 2006



Single Barrel Selection Venezuela 2006 is based on molasses and was distilled on a columm still in 2006 at an undisclosed distillery. The rum received a double maturation in an ex-Bourbon and ex-Port cask and was bottled at 50% abv. This single cask is limited to 341 bottles.

Note: This rum needs time to develop its rich aromas of dark fruits such as cherries and blackberries with a touch of sweet vanilla.

Palate: Smooth and fruity in the beginning slowly turning into darker and more complex flavors of roasted coffee beans and nut, tobacco and vanilla.

Country: Venezuela	Distillery: N/A
Alcohol: 50% abv.	Age: 16 years

