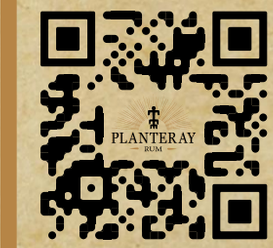
PLANTERAY ORIGINAL DARK RUM

CATEGORY	Bar classics
ABV	40% alc./vol.
ORIGIN	Barbados - West Indies Rum Distillery Jamaica - Long Pond Distillery
RAW MATERIAL	Molasses
FERMENTATION	Barbados: 72 hours Jamaica: 2 weeks
DISTILLATION	Barbados - Twin Column & Pot still Jamaica - Pot Still (John Dore) Trinidad - Column Still
AGEING	Blend of: - Barbados 1-3 y.O - Planteray proprietary Jamaican Pot Still High Ester Rums (10-15 y.o) - « Petites Eaux » aged rum, refined with Ferrand technique Final blend 3-6 months in wooden vat
VOLATILE COMPOUNDS	**160 g/hL AA**
DOSAGE	15 g/L
CANE SUGAR CARAMEL E150A (%VOLUME)	Between 0% and 0.1%



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UPC/SCC CODES	UPC: 695521154815 / SCC:10695521154812

PLANTERAY ORIGINAL DARK RUM

"The Original Bartender's staple"

A blend of 1-3 year old twin column and pot still rums from Barbados and 10-15 year old pot still Jamaican rum. It results in a rich, intense and smooth profound structure, making this rum the ideal companion for cocktails.

- Rich and intense marriage of Barbados & Jamaican Rums, bringing each island's unique and complex characteristics together funky hogo notes.
- Jamaica and Barbados with their notes of plum, banana and vanilla, is enhanced by meticulous blending and further maturation in France.
- Ideal companion for cocktails: Flavorful and versatile, yet enjoyable and refreshing with ginger beer.

NOSE: HINTS OF BLACK PEPPERCORN, CLOVEW, BAKED CHERRY, CINNAMON, PRUNE, MOLASSES, THEN FOREST, LEAVES, BLACK TEA, DRY STONE.

PALATE: FRUITY WITH WHITE RAISINS AND DRIED PINEAPPLE, FOLLOWED BY SPICY/PEPPERY, MINERALLY NOTES. ENDS DRY, FRUITY, SPICY.

AWARDS

PLANTERAY ORIGINAL DARK RUM

GINGER STORM

50ml Planteray Rum Original Dark
20ml Freshly squeezed lime juice
10ml Sugar syrup
2 dashes Angostura Aromatic Bitters
90ml Premium Ginger Beer

Serve in a Collins glass
Garnish: Lime wedge

How to make: SHAKE first 4 ingredients with ice and strain into ice-filled glass. TOP with ginger beer and briefly stir.

PLANTERAY ORIGINAL DARK RUM

MARY PICKFORD

60ml Planteray Rum Original Dark
45ml Freshly pressed pineapple juice
5ml Luxardo Maraschino liqueur
5ml Grenadine syrup

Serve in a Coupe glass
Garnish: Luxardo Maraschino cherry

How to make: SHAKE. all ingredients with ice and fine strain into chilled glass

PLANTERAY ORIGINAL DARK RUM

JUNGLE BIRD

45ml Planteray Rum Original Dark
15ml Italian red bitter liqueur
45ml Freshly pressed pineapple juice
15ml Freshly squeezed lime juice
12.5ml Sugar syrup

Serve in an Old-fashioned glass
Garnish: Pineapple wedge & Luxardo Maraschino cherry

How to make: SHAKE all ingredients with ice and strain into glass filled with crushed ice.