

5+3 Double Aged Rum

BACKGROUND

Dos Maderas Rum starts its journey in Guyana and Barbados where pure sugar cane is grown, carefully distilled into rum, then aged in oak barrels amid the humid, tropical heat. Next, the rum travels to Spain's Jerez de la Frontera in the heart of Sherry country where it rests once again – this time, in a traditional solera system typically used for Sherries. It's a time-consuming, dual-aging process that yields rums of uncompromising quality. This transatlantic union of vibrant spirits cultures was devised by Bodegas Williams & Humbert. Founded in 1877 by brothers-in-law Sir Andrew Williams and Arthur Humbert, the bodega has been considered one of the world's most prestigious wine and spirits producers for nearly 150 years. Owned and operated by the Medina family since 1979, today this historic name straddles two very different worlds: one that is imbued with steadfast Spanish traditions and one that embraces invention and new ideas. Somewhere between these two worlds is where Dos Maderas emerged.

AGING

Aged in the finest ex-Bourbon Casks in the Caribbean for 5 years before traveling to Jerez, Spain to mature another 3 years in 20-year-old Palo Cortado Sherry casks using the unique Solera System of Aging.

TASTING NOTES

Elegant. Fruity. Versatile. This amber rum has elegant aromas of rich pecan, vanilla and a touch of smoky oak. Ripe fruit follows on the balanced palate, elevated by vibrant tropical spice and layered with a touch of smokiness, hints of sherry, and an intriguing note of tobacco on the finish. With its beautifully balanced notes of fruit and spice, this is a highly versatile rum for mixing in cocktails (Daiquiri, Mai Tai, Hurricane, Zombie, etc.), but is just as enjoyable neat or on the rocks.



ORIGIN

Jerez, Spain

SIZES

750ml, 50ml, 200ml

TECHNICAL DETAILS

ABV: 40%, Closure: Cork



200ML

50ML

750ML

750ML



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