

Luxus

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 10 years before traveling to Jerez, Spain to mature another 5 years in 20-year-old Pedro Ximenez Sherry casks using the unique Solera System of Aging.

TASTING NOTES

Bold. Elegant. Luxurious. True to its name, this is a luxurious rum with a striking, rich color and intense aroma to match, with indulgent aromas of vanilla, almond husk, tobacco and black tea, leading to suitably bold yet elegant flavors of dried fruit and spice on the palate, with a finish that's pure velvet. You'll want to spend some time appreciating the depth and complexity of this exceptional spirit, served either neat or on the rocks. It also makes truly exceptional incarnations of traditional rum cocktails.



ORIGIN

Jerez, Spain

SIZES

700ml

TECHNICAL DETAILS

ABV: 40%, Closure: Cork

