

Selección

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 be blended with Dos Maderas 5+5 PX to signature flavor profile to create Selección.

TASTING NOTES

Deep. Complex. Rounded. Dos Maderas Selección is deep amber colored with delicate notes of raisin, fig, vanilla, and dried fruit. The depth of this aged rum is best appreciated neat, with ample time to explore its complexity. It's well suited to being served on the rocks, and elevates classic rum cocktails.



750ML



ORIGIN

Jerez, Spain

SIZES

750ml

TECHNICAL DETAILS

ABV: 40%, Closure: Cork

