



# PLANTATION XO 20th Anniversary



<b>Category</b>	Signature Blends
<b>ABV</b>	40%
<b>Origin</b>	Barbados – West Indies Rum Distillery
<b>Raw Material</b>	Molasses
<b>Fermentation</b>	3 to 5 days
<b>Distillation</b>	Twin Column & Pot Still (Gregg's Farm)
<b>Tropical Ageing</b>	8-15 years in Bourbon casks
<b>Continental Ageing</b>	2-10 years – blend of very old rums, aged in different casks including new white oak, Bourbon casks, Ferrand casks. Each with varied toasting levels
<b>Volatile Substances</b>	210 g/hL AA
<b>Dosage</b>	20 g/L
<b>Cane sugar caramel E150a (% volume)</b>	Between 0% and 0.1%
<b>Nose</b>	“Stunning flora / fruity opening aroma is transcendent... additional fragrance of vanilla, cocoa and milk chocolate.” Paul Pacult, **** Highly Recommended
<b>Palate</b>	“Cinnamon-like and gently sweet, as the sugary molasses taste turns very soft and chewy... holiday spice cake, rum-flavored chocolates and sugar cookies.” Paul Pacult, **** Highly Recommended
<b>Perfect Serve</b>	A great sipping rum



**WINEENTHUSIAST**

**97 POINTS**

**BEST IN CLASS**



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