

# Dos Maderas

Region: Jerez, Spain    Date Established: 1877

From the Bodegas Williams & Humbert, founded in 1877 by brothers-in-law, Sir Andrew Williams and Arthur Humbert, has been considered one of the world's most prestigious wine and spirits producers for more than 130 years. Located in the heart of Jerez de la Frontera, the heart of sherry production, and with vineyards spanning more than 1200 acre; Bodegas Williams & Humbert has utilized the solera system of aging, not only in their sherries; but in aging their brandies and rums.

Dos Maderas, meaning “two woods”, is a World Class, critically acclaimed double cask rum that is the fusion of two rums, two types of casks, and three cultures. The end result is a unique, layered, complex rum that redefines the category.

Dos Maderas offers two marques of double cask aged rums, Dos Maderas 5+3 and Dos Maderas PX. Each rum is a combination of rums distilled in Guyana and Barbados, and aged in New American Oak barrels in their respective production countries. After five years the rums journey across the Atlantic Ocean to Jerez, where they are blended to create the bases for Dos Maderas. The combination of the light bouquet and sweetness of the Barbadians rum, combined with the robust body of the Guyanese rum, creates the perfect base for Dos Maderas. In the next stage the rum is further aged and finished in Spain in 20 to 30 year old Williams & Humbert Solera Sherry casks. One taste and you'll agree with the experts.



- 2013 International Rum Expert Panel – “Best in Class, Gold” - Dos Maderas PX
- 2013 Ultimate Spirits Challenge – 92 Points- Excellent, Highly Recommended



~ RON AÑEJO ~  
*Dos Maderas*

- DOS MADERAS 5+3 The light notes of spice combined with the long notes of vanilla and wood notes with a hint of sweetness found in younger dark fruits make it possible to create traditional rum and tiki style cocktails, but to also enjoy the 5+3 expression neat as a digestif.
- DOS MADERAS 5+5 PX On the nose the 5+5 is rich in black fruit and vanilla notes, on the palate the long finish is complex and balanced filled with black fig, tobacco, and long sweet vanilla notes. While the flavor profile is deep and hints at being molasses based, the sugar cane rum has a very mild viscosity that enables it to be used in traditional cocktails, but is best served and enjoyed neat following dinner or paired with a bold cigar.



Spirits 