

*Dos Maderas*  
AGED RUM

DOS MADERAS RUM PX

**COUNTRY** Spain

**REGION** Jerez



### BACKGROUND

Founded in 1877 by brothers-in-law Sir Andrew Williams and Arthur Humbert, Bodegas Williams & Humbert has been considered one of the world's most prestigious wine and spirits producers for more than 140 years. Located in Jerez de la Frontera, the heart of sherry production, Bodegas Williams & Humbert has vineyards spanning more than 1200 acres. Bodegas Williams & Humbert utilizes the solera method, one of the most traditional methods of ageing where small amounts of younger wines are systematically blended with more mature wines over a period of time.

Paola Medina, Technical Director & Winemaker at Bodegas Williams & Humbert, belongs to the second generation of the Medina family, owners of leading Jerez winery Bodegas Williams & Humbert. The Dos Maderas Rums undergo their final ageing process in sherry casks at Bodegas Williams & Humbert. A passionate trail blazer, she has a degree in chemistry from the University of Granada, in enology from the University of Cadiz and a masters degree in viticulture, enology and legislation from the Polytechnic University of Madrid.

Dos Maderas, meaning "Two Woods", is a combination of Guyanese and Bajon rums 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 together. The combination of the light bouquet and sweetness of the Barbadian rum combined with the robust body of the Guyanese rum creates the perfect base for all Dos Maderas rums. In the next stage, the rum is further aged and finished in Spain in 20 to 30-year-old Williams & Humbert Solera Sherry casks.

A blend of 5-year-old Bajon and Guyanese Rum that rest for an additional 3 years in casks of 20-year-old Palo Cortado, followed by 2 years in casks of 20-year-old Pedro Ximenez. Notes of dark amber with hints of fig and raisin. The palate is balanced with ripe fruit, tropical spice, smoky oak, and hints of sherry and a tobacco finish.

### DESCRIPTION

**COLOR:** Dark amber.

**NOSE:** Rich with aromas of fig and raisin.

**TASTE:** Balanced palate accented with ripe fruit and tropical spice over a smoky oak and tobacco finish, laced with hints of Sherry.

### ANALYSIS

Alcohol: 40%

### SERVING SUGGESTIONS

Best savored neat or on the rocks. Pairs well with cigars and chocolate

### COCKTAIL RECIPE:

Mai Tai

**94** POINTS **ULTIMATE SPIRITS CHALLENGE**  
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**BOTTLE SIZES**

750 ml

 **Vegan**

 **Gluten Free**