

Dos Maderas
AGED RUM

DOS MADERAS SELECCIÓN RUM

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 Bajan 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 carefully selected Dos Maderas 5+5 and a 10-year-old blend of Barbadian and Guyanese rums that have been matured in old bourbon casks. Deep amber in color with complex notes of raisin, fig, vanilla and dry fruit. On the palate, this rum is smooth, bursting with notes of raisin, fig and vanilla, leading into a long finish.

DESCRIPTION

COLOR: Deep amber.

NOSE: Intense and complex, with delicate notes of raisin, fig, vanilla, and dry fruit.

ANALYSIS

Alcohol: 42%

SERVING SUGGESTIONS

Best served neat or on the rocks. Also perfect as a mixer for traditional rum cocktails.

BOTTLE SIZES

750 ml

94 POINTS **WINE ENTHUSIAST**
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Vegan



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