



DOS MADERAS LUXUS

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 method of ageing.

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 form 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.

Dos Maderas Luxus is a blend of 10-year-old Bajon and Guyanese rums that rest for an additional 5 years at Bodegas Williams & Humbert in American oak-wood casks which previously contained over 20-year-old sherry certified by Regulating Council Jerez-Xeres-Sherry: Don Guido. Intense amber in color, with notes of vanilla, almond husk, tobacco and black tea on the nose. A full-bodied rum that is bold and elegant, with a velvety finish.

DESCRIPTION

COLOR: Intense amber with hint of mahogany and coppery highlights.

NOSE: Subtle hints of vanilla, almond husk, tobacco and black tea.

TASTE: Strong, elegant entry, velvety and full-bodied.

ANALYSIS

Alcohol: 40%

SERVING SUGGESTIONS

Best served in a balloon glass either neat or on the rocks. Also adds an extra touch of luxury as a mixer for traditional rum cocktails.

750 ml

BOTTLE SIZES
750 ml



© 2023 PALM BAY INTERNATIONAL INC| WWW.PALMBAY.COM



Vegan



Gluten Free