FLAG SERIES

lag Series is a new rum collection that celebrates bottlings from all around the world.

Carefully selected, it showcases iconic liquid from rum-producing rgions that stand out in terms of long aging and truly spectacular liquid. The Flag Series is the celebration of specificities of a country and the excellence of production.

lag Series is bottled at cask strength with no additives, dilution, coloring or filtration.

JAMAICA 2015 #WP15H03



PRODUCTION

Raw material	Molasses
Still type	Pot still
Tropical aging Continental aging	1 year in ex-Bourbon cask 8 years in ex-Bourbon cask
Bottling strength	60.4 %
Number of bottles	237

The bold character iconic of Jamaica rum shines through in this single cask, created through the long fermentation of estate produced molasses. The creamy, tropical fruit notes characteristic of this region were concentrated using pot still distillation on the famous still located in the Lluidas Vale. Aged for a total of 9 years and bottled at cask strength.

TASTING NOTES

Nose: The aromatic intensity that distinguishes Jamaican rum is not shy here: complex fruity notes burst forward, complemented by baking spices and grounded with scent of incense and cigar smoke.

Palate: The palate shines with flavors of roasted pineapple, vanilla bean and rich walnut skin. The mid palate lingers with a coconut cream quality, seeping into the depths of dark chocolate richness.

Finish: The fruit notes stretch into a long finish where red fruit shines agains honeyed blossom and earthy undertones with a signature hint of vanilla custard.