

# PAPALIN

## PAPALIN 4 YEARS OLD HAITI

Haiti, Blended Rum – 53.10%, 750ml



Range

Papalin is a new project dedicated to blended rum which aims to add new life into an old, established category. As a "tropical dependent bottler," Velier creates direct partnerships with distilleries for both sourcing and aging rums – depending on the distilleries themselves and their know-how for rum production and skill of aging which takes place entirely in the aging warehouse of the distilleries.

This way, Papalin is produced hand in hand with distillery partners as a collaborative effort and showcases a new vision in the world of rum.

Product description

Papalin Haiti 4 Year is a blend of 4 different Clairin from The Spirit of Haiti's vintage 2017: Sajous, Vaval, Casimir & Le Rocher. The Clairin are blended with a rum produced from cane syrup by Distillerie de Port-au-Prince (Providence). These liquids were aged in a variety of casks including Caroni, Mount Gay, Buffalo Trace and Cognac.

This bottling presents exciting adventure beyond the typicality of Haitian rum while at the same time shows a deep Haitian character of excellence. Papalin Haiti was distilled by 100% pot stills and aged for 4 years in Haiti. Bottled at cask strength of 53.1% abv with no adulteration.

Tasting notes

**Profile:** Complex and earthy.

**Nose:** Full and heady. Pineapple, cut hay, vanilla, pepper, paprika, iris and dandelion.

**Palate:** Concentrated and rich. Warm sugar cane, tuberose, geranium honey, dandelion and tobacco.

**Finish:** Long and lively. Rice pudding, camphor, Mirabelle plum, medicinal notes and cinnamon.