



CHARBAY

PIONEERS OF ARTISAN SPIRITS

DOUBLE AGED RUM

• KEY FACTS •

Double distilled in Charbay's Copper Alambic Charentais Pot Still in 2005 by Master Distillers, Miles & Marko Karakasevic

Made from Hawaiian sugar cane crushed then water extracted in a vacuum still for a syrup 4 times purer than molasses

Syrup was fermented with Champagne yeast and aged on lees for a week to develop a richer and deeper character

Double aged then bottled at full barrel strength 68.5% ABV/137 Proof

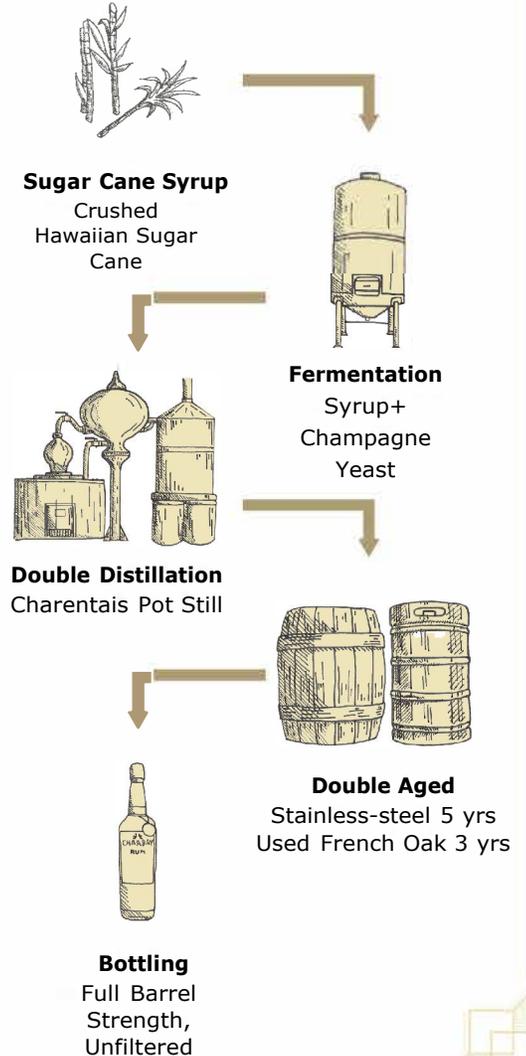
This 2016 release is only 120 cases, part of the total 465 case Founder's Collection

PROFILE

- Nose** Rich, deep aromas of crème brûlée
- Palate** Nutmeg, cinnamon, salted caramel, honey, smoky oak, caramelized peaches
- Finish** Lingering baking spices and caramel truffle
- Body** Full and intense



• HANDCRAFTED PROCESS



• DISTILLER'S NOTES •

"The syrup from Maui really shines. We aged our rum in stainless, which really let the body of the spirit develop. We then aged in French Oak to add a pinch of brown spices, vanilla and smoky toasted oak to make an even bigger body and flavor profile."

- Master Distiller Marko Karakasevic

68.5% ABV
750ML
6 PACK

\$450
CA SUG

DISTILLED
IN 2005

• REVIEWS •

5 Stars Highest Recommendation
"Finishes extremely long in the throat that's tingling with the spirit, but in the nicest way of campfire warmth." - Paul Pacult, Spirit Journal

98 Pts "This strong spirit has an earthy expression...supported by peppery spice and fruity tropical notes." - Ultimate Spirits Challenge

Featured Accounts Empress Tavern, Sacramento, CA | Harvest Inn, St. Helena, CA | Conservatory, West Hollywood, CA

jenni@charbay.com | 707.287.6319 | charbay.com