



BARBADOS *XO Anniversary Decanter*

Appearance *Acacia honey.*

Nose *Herbal, fresh. Chamomile, a touch of mint, fragrantly honeyed. A delicate, smooth and aromatic nose.*

Palate *The attack is initially slightly spicy, but soft and elegant. It evolves on a fine balance between honeyed sweetness, oaky influence, tea, mint, and a hint of medicinal herbs. Juicy but delicate, never overpowering. Fresh.*

Finish *The tannins from the oak, the chamomile and the herbs grow in depth and intensity. The sweetness lingers in the background, leaving the palate clean.*

Comment *Rich in taste, but gentle in body, a typically medium light Barbados rum that gained complexity and character from a longer than usual refinement in second fill Oloroso and Pedro Ximenez casks.*

Suggested match *Valrhona Alpaco 66%, a dark but delicate and flowery chocolate from Ecuador, perfect for the freshness and light character of Barbados rum.*

