



# PLANTATION PINEAPPLE STIGGINS' FANCY



<b>Category</b>	Bar Classic
<b>ABV</b>	40%
<b>Origin</b>	Barbados and Jamaica
<b>Raw Material</b>	Molasses
<b>Fermentation</b>	Barbados : 72 hours Jamaica : 2 weeks
<b>Distillation</b>	Barbados ; twin Column & Pot Still (1850 Batson from West Indies Rum Distillery) Jamaica: Pot Still John Dore from Long Pond + Ferrand Pot Still

## Ageing

Pineapple barks are infused with *Plantation 3 Stars* which is a blend of:

- Barbados unaged
- Trinidad 2 to 3 y.o.
- Jamaica unaged + a touch of Jamaica 10 y.o.

This blend is further distilled in Ferrand copper pot stills.

Separately, the fruit is infused with *Plantation Original Dark* which is a blend of:

- Barbados 1 to 3 y.o
- Jamaican Pot Still High Ester (10 to 15 y.o.)
- "Petites Eaux" aged rum, Ferrand technique

Both distillate and fruit infusion are finally blended together.

<b>Volatile Substances</b>	180 g/hL AA
<b>Dosage</b>	20 g/L
<b>Drink Strategy</b>	Great for cocktails, like twisted Daiquiris.