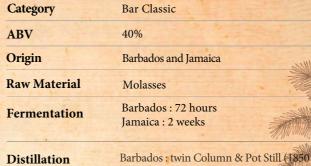


PLANTATION PINEAPPLE STIGGINS' FANCY



Ageing

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

+ Ferrand Pot Still

Batson from West Indies Rum Distillery)
Jamaica: Pot Still John Dore from Long Pond

- 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.

Volatile
Substances

180 g/hL AA

Dosage
20 g/L

Drink Strategy Great for cocktails, like twisted Daiquiris.

Artisanal Infusion

PINEAPPLE