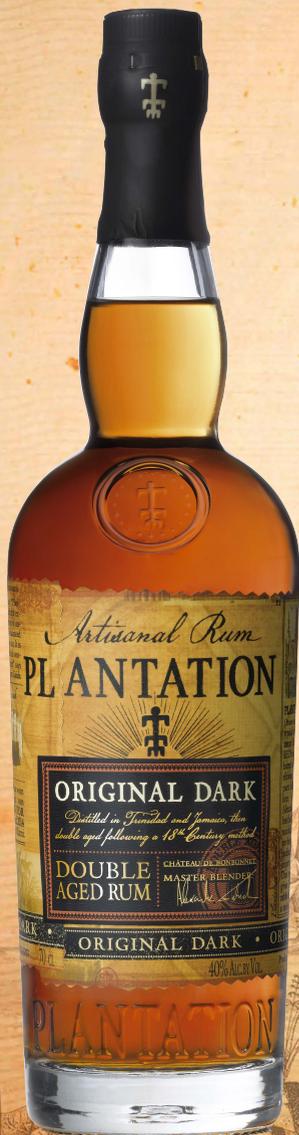




# PLANTATION ORIGINAL DARK



<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
<b>Ageing</b>	Blend of: - Barbados 1 to 3 y.o. - Jamaican Pot Still High Ester (10 to 15 y.o.) - "Petites Eaux" aged rum, Ferrand technique Final blended into a wooden vat for 3 to 6 months in France
<b>Volatile Substances</b>	160 g/hL AA
<b>Dosage</b>	15 g/L
<b>Color</b>	Burnt orange
<b>Nose</b>	Hints of black peppercorn, clove, cinnamon, baked cherry, prune, molasses; later sniffs encounter forest, leaves, black tea, dry stone.
<b>Palate</b>	Entry is fruity with white raisins, dried pineapple, and is off-dry. midpalate is spicy, piquant, minerally, and significantly drier than the entry stage. Ends spicy.
<b>Drink Strategy</b>	Perfect for classic dark rum cocktails like the Dark & Stormy.