



RHUM RHUM

Marie Galante, Guadeloupe

www.capovilladistillati.it

Rhum Rhum is an amazing project and an unbelievably good Rhum born out of the collaboration between Luca Gargano of the Velier importing company, Vittorio Capovilla master distiller, and the Bielle distillery located on Marie-Galante, a small very rural island just off the coast of Guadeloupe.

The quality of this Rhum Agricole is beyond belief, and is the direct result of the painstaking care that is taken to ensure a product of the highest quality possible. Amongst the secrets of the unique Rhums that carry the “Rhum Rhum” label are the use of the best sugar cane known, the almost mythical Canne rouge B47.259, an almost unheard of five days of fermentation of its juices, and the alambics used for the double distillation procedure, specifically designed by Capovilla and made by a the German artisan Muller. The Rhum Rhum is perfumed and deep, with hints of orange peel, caramel and nuts, while the Liberation, aged in used French oak barriques that once stored famous French wines such as Chateau d’Yquem is a much softer, richer incredibly complex spirit, that will remind you of vanilla, cinnamon, white chocolate, sweet spices and herbs and will linger impressively for minutes.

Cocktail recipe:

Golden Eye

by Alessandro Palazzi

Head Barman at The Dukes Bar

Mayfair, London

5cl Rhum Agricole Rhum Rhum

0.5 cl Strega Liqueur

1.5 cl Fresh Lemon Juice

0.5 cl Sugar Syrup

1 drop Mint Bitter

Shake well, strain in a cocktail glass and garnish with a leaf of mint floating on top of the cocktail.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
CV090	Rhum Rhum Blanc Agricole (Green)	NV	41.0%	Stopper	6X0.70lt
CV091	Rhum Rhum Blanc Agricole (Orange)	NV	56.0%	Stopper	1X0.70lt
CV092	Rhum Rhum Libération 45% (NLA)	2020	45.0%	Stopper	1X0.70lt
CV093	Rhum Rhum Libération 58% (NLA)	2020	58.0%	Stopper	1X0.70lt