



RHUM RHUM LIBÉRATION 58%

Marie Galante, Guadeloupe

Rhum Rhum

www.capovilladistillati.it

Method & Production

Ingredients:

Sugar cane

Made entirely from pure cane sugar, this rum is aged in precious barriques previously used for fermenting French white wines. Each year it is aged, 12% of the initial product is lost although the aging periods vary for different vintages. The 2015 vintage was aged 6 years and 2 months in barrique before being 'liberated' from the barrique, and the vintage on the bottle indicates the year of this 'Liberation', (hence the product name). The aging is always completed in Guadeloupe and from the very beginning, Capovilla decided that each vintage of the Liberation would have its own label. The label design comes from very old stamps from the University of Coimbra in Portugal, which represent different aspects of the Caribbean world. The 2015 frog label design represents another element Caribbean marine life, following on from the lobster design of 2012.

Tasting Notes

This is a very elegant rum; both refreshing and with a softer, richer character that provides complexity. It displays the pure expertise of the producers in Marie Galante and of Capovilla.

Food Matching

Perfect for cocktails but also works surprisingly well with raw fish and seafood, as the label indicates.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
CV0096	Rhum Rhum Libération 58%		2015	58.0%	Stopper	6x0.70lt	No	No	No	No