



RHUM RHUM LIBÉRATION 58.4%

Marie Galante, Guadeloupe

Rhum Rhum

www.capovilladistillati.it

Method & Production

Made entirely from pure cane sugar, these rhums are extra special due to their extensive ageing in barrels previously used for maturation of wine from Bordeaux and Burgundy. This maturation process completely transforms these rhum's in terms of complexity, flavour and texture.

The length of which the rhum's are aged for varies from vintage to vintage, the 2017 vintage was distilled in 2010 and spent 7 years in barrel. For every year that the rhum is aged, 12% of the initial product is lost. From start to finish the production and ageing takes place in Guadeloupe. The vintage on the bottle indicates the year of "Liberation" from the barrels for which they are stored in.

Capovilla decided that each vintage of the Liberation would have its own label. The beautiful designs come from very old stamps from the University of Coimbra in Portugal, which represent different aspects of nature in the Caribbean.

Code	Label name	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Spirits & Liqueurs								
CV096	Rhum Rhum Libération 58.4%	2017	58.4%	Stopper	1X0.70l	No	No	No