



'SMOKED' RUM-BASED SPIRIT

Schiedam, The Netherlands

By The Dutch

<http://www.bythedutch.com/>

Method & Production

In The Netherlands, they have a rich history in trading & aging rum, but also in smoking food. Smoking food is an ancient process of preserving. It was actually one of the few food options for sailors (around the 17th century) when traveling with their ships to the Caribbean. With By The Dutch smoked Rum-based spirit, they combine both traditions in this exciting new project.

The spirit is made from selected aged Rums from Barbados, Martinique, and Panama. The Barbados Rum is infused with charred staves, for a period of 8 weeks. Liquid smoke is made by burning wood chips and collecting the condensation which is then filtered. The Rums are then blended together and infused with liquid smoke, sugar, and water.

Tasting Notes

By the Dutch Smoked Rum Based Spirit opens up on the nose with an offering of dark molasses and smoked treacle, toasted oak, toffee, fudge, and dried fruits. Followed by earthy, green sugar cane notes. Aromas of smoked bacon, drizzled with maple syrup come to a finish on this intriguing nose. Very smooth on the palate, and full-bodied. Flavors of toffee, molasses, dates, raisins, and vanilla, with subtle smoke notes. Next comes tingling warm spices, campfire, cracked black pepper, and chipotle. The mouthfeel is warming, and smooth. The flavors evolve in a well-balanced play of stewed plums, dark chocolate, freshly roasted espresso beans, and smoked pecan nuts. The finish is bursting with umami notes of charcoal-roasted meats, charred fruits, and sweet soy sauce. The finish is soothing, smooth, sweet, and long-lasting.

Code	Label name	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs									
BD013	'Smoked' Rum-Based Spirit	NV	45.0%	Stopper	1X0.70lt	No	No	No	No