

PLANTERAY GRAN ANEJO RUM



CATEGORY Signature Blends

ABV 42% alc./vol.

ORIGIN Guatemala & Belize

RAW MATERIAL Molasses

FERMENTATION 3 to 4 days

DISTILLATION Four Column still - Guatemala
Two Column still - Belize



TROPICAL AGEING 3 years - Guatemala
4 to 6 years - Belize



CONTINENTAL AGEING 1 year in Ferrand casks

VOLATILE COMPOUNDS 190 g/hL AA

DOSAGE 16 g/L

CANE SUGAR CARAMEL Between 0% and 0.1%
E150A (% VOLUME)



UPC/SCC CODES

UPC: 3460410538567 / SCC: 43460410538688

  [PLANTERAYRUM.COM](https://www.planterayrum.com)

PLANTERAY GRAN ANEJO RUM



"Discover Central America in a Glass"

Planteray Gran Añejo Rum is a blend of 3 and 6 years traditional rums from Guatemala and Belize. The ageing in bourbon casks happens in the tropical climate of Barbados, and second ageing in a continental climate, in Cognac, in Ferrand casks. It all results in a very complex and generous aromatic profile.

Planteray Gran Añejo celebrates the rums of Central America combining aged Guatemala and Belize rums before finishing them in our signature Planteray style in the south-west of France.

The rum spends 3 years ageing in Guatemala and up to 6 years in Belize, these casks are then transported by sea to the south-west of France for a second maturation in ex-Ferrand Casks for a year.

Award-winning Planteray Gran Añejo Rum has rich notes of plums, dried fruits and just a subtle touch of oak making it the perfect slow sipper or as a longer option served with ginger beer.

NOSE:

RICH NOSE WITH BEAUTIFUL SHERRY NOTES AND A TOUCH OF ROAST SPICES.

PALATE:

RICH AND WELL STRUCTURED, DEVELOPING FINE NOTES OF OLD PORT, FINISHING ON PERSISTENT AROMAS OF VIRGINIA TOBACCO, LIQUORICE AND LOVELY OAKY NOTES.

AWARDS





PLANTERAY GRAN ANEJO RUM

GRAN ANEJO MAITAI

40ml Planteray Gran Anejo Rum
15ml Pierre Ferrand Dry Curacao
22.5ml Freshly squeezed lime juice
10ml Orgeat syrup
7.5ml Sugar syrup

Serve in an Old-fashioned glass

Garnish: Half lime shell, mint sprig and fruit stick
(skewered pineapple cubes and Luxardo Maraschino cherry)

How to make: SHAKE all ingredients with ice and fine
strain into glass filled with crushed ice.

