

# PLANTERAY GRANDE RESERVE



**CATEGORY** Signature Blends

**ABV** 40% alc./vol.

**ORIGIN** West Indies Rum Distillery

**RAWMATERIAL** Molasses

**FERMENTATION** 3 to 4 days

**DISTILLATION** Twin Column & Pot Still (Old Gregg)



**TROPICAL AGEING** 1 to 3 years in bourbon casks



**CONTINENTAL AGEING** 1 year in Ferrand casks

**VOLATILE COMPOUNDS** 100 g/hL AA

**DOSAGE** 16 g/L

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



**UPC/SCC CODES** UPC: 3460410538550 / SCC: 43460410538671

  [PLANTERAYRUM.COM](http://PLANTERAYRUM.COM)

# PLANTERAY GRANDE RESERVE



"Barbados in a bottle, celebrating the Birthplace of Rum."

Planteray Rum Grande Reserve, distilled at the West Indies Distillery, is a showcase of Barbados rum's excellency. Founded in 1893 on the pearl-white sands of Brighton Beach, our distillery has preserved the rich history of Barbadian rum-making, thanks to archives and equipment that stretch back over a century. For instance, we still use our "Old Gregg", a copper pot still hand-crafted in 1850 to distill some of the rum present in this blend.

Planteray Grande Reserve is a delicious aged rum from Barbados that has undergone maturation in the tropical climate of Barbados and a secondary maturation in the south-west of France.

Grande Reserve is a multi award winning Barbados Rum produced on the shores of the turquoise Caribbean sea at the historic West Indies Rum Distillery, founded in 1893, using historical techniques and a team of passionate rum makers.

It has delicious notes of tropical candied fruits, coconuts, almonds and vanilla.

**NOSE:** COMPLEX AND WELL-BALANCED NOTES OF RIPE TROPICAL FRUITS AND VANILLA, EVOLVING TO DELICATE HINTS OF WHITE PEACH AND COCONUT.

**PALATE:** WARM AND COMPLEX WITH A FIRST WAVE OF TROPICAL CANDIED FRUITS LEADING TO VOLUPTUOUS BOURBON VANILLA NOTES, WHOSE RICHNESS IS PERFECTLY BALANCED BY THE FRESH FRUITS AND DELICATE TANNINS.

## AWARDS



# PLANTERAY GRANDE RESERVE

## RUM PUNCH

2 cups water  
1 ½ cups Planteray Grande Reserve Rum  
1 cup simple syrup preferably homemade  
½ cup freshly squeezed lime juice  
8 dashes bitters  
Freshly grated nutmeg

**How to make:** One of sour, two of sweet, three of strong and four of weak, a dash of bitters and a sprinkle of spice, serve well chilled with plenty of ice.

