

# PLANTERAY OF.T.D. RUM



<b>CATEGORY</b>	Bar classics
<b>ABV</b>	69% alc./vol.
<b>ORIGIN</b>	Barbados - Stade's West Indies Rum Distillery Jamaica - Long Pond Distillery Guyana - Demerara Distillers Ltd
<b>RAW MATERIAL</b>	Molasses
<b>FERMENTATION</b>	Barbados: 72 hours Jamaica: 2 weeks Guyana: 1 week
<b>DISTILLATION</b>	Barbados - Twin Column & Pot still Jamaica - Pot Still (John Dore) Guyana - Pot Still Port Mourant
<b>AGEING</b>	Blend of: - Barbados 2-5 y.o. - Guyana 1-2 y.o. - Jamaican High ester 1-2 y.o. - Planteray proprietary Jamaican Pot Still High Ester Rums (10-15 y.o.) Final blend 3-6 months in wooden vat
<b>VOLATILE COMPOUNDS</b>	200 g/hL AA
<b>DOSAGE</b>	0 g/L
<b>CANE SUGAR CARAMEL</b> E150A (%VOLUME)	Between 0% and 0.1%



**UPC/SCC CODES** UPC: 3460410538512 / SCC: 43460410538633



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

# PLANTERAY O.F.T.D. RUM



"Made for Rum Lovers by the Original Rum Brothers."

Planteray O.F.T.D. is our take on a Navy Rum style. And not just ours: Alexandre Gabriel, our award-winning cellar master, scoured rum-joints around the world to find six grizzled old salts and together, they came up with this blend of Guyana, Jamaica and Barbados, bottled at a full 20 degrees overproof, just the way they used to measure it in the Royal Navy.

- Planteray O.F.T.D. (Old Fashioned Traditional Dark) is a high-strength blend of rums from Barbados bringing layered complexity, Guyana adding rich chocolate noted and Jamaica rounding it all off with it's quintessential funk.
- This Overproof Rum, created by the seven "Rum Brothers", including our Master Blender, Alexandre Gabriel sits at 69% ABV adding fun flavour and fire to your favourite cocktails.
- O.F.T.D. officially stands for Old Fashioned Traditional Dark but those in the know know that it really stands for... "Oh F\*\* That's Delicious")

**NOSE:** INTENSE AND VERY PRECISE NOTES OF COFFEE, ORANGE, PLUM, JAM AND TRUFFLES.

**PALATE:** BURSTS WITH CARAMEL, CHOCOLATE, VANILLA, THEN CINNAMON, OAK, MOLASSES, RAISINS, NUTMEG, AND SMOKY ACCENTS. LONG LINGERING WITH DARK CHOCOLATE AND CLOVE.

## AWARDS



# PLANTERAY O.F.T.D. RUM

## O.F.T.D. ZOMBIE

40ml Planteray Rum O.F.T.D.  
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)

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



# PLANTERAY O.F.T.D. RUM

## OVERPROOF DAIQUIRI

30ml Planteray Rum Stiggins' Fancy Pineapple  
15ml Planteray Rum O.F.T.D.  
15ml Freshly squeezed lime juice  
10ml Sugar syrup

**Serve in** a Coupe glass

**Garnish:** Lime zest twist

**How to make:** SHAKE all ingredients with ice and fine strain into chilled glass.



# PLANTERAY O.F.T.D. RUM

## PAINKILLER

4 cl Planteray O.F.T.D.  
7 cl freshly pressed pineapple juice  
3 cl freshly pressed orange juice  
3 oz à coconut cream

**Serve in** a Collins glass

**Garnish:** Pineapple bit

**How to make:** SHAKE all ingredients with ice and fine strain into chilled glass.

