

PLANTERAY PXXO 20th ANNIVERSARY RUM



CATEGORY	Premium Blends
ABV	40% alc./vol.
ORIGIN	Barbados - Stade's West Indies Rum Distillery
RAW MATERIAL	Molasses
FERMENTATION	3 to 5 days
DISTILLATION	Twin column & Pot Still (Old Gregg)
AGEING	Blend of extra old rums, aged in different casks including new white oak, bourbon casks, first aged in the Caribbean on Barbados, then shipped by boat for a second maturation in ex-Ferrand casks in the south-west of France. Finally a finish of a few months in ex-Pedro Ximenez casks from Andalusia in the south-west of France.
VOLATILE COMPOUNDS	184 g/L
DOŠAGE	19 g/L
CANE SUGAR CARAMEL E150A (%VOLUME)	Between 0% and 0.1%

UPC/SCC CODES

UPC: 3460410538710 / SCC: 43460410538831



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PLANTERAY PXXO 20th ANNIVERSARY RUM

« PXXO : Extra-Old Barbados Rum, Pedro Ximenez cask Finish »



The most awarded rum in the world amassing over 60 awards for its exquisite quality and craftsmanship highlighting Planteray Rum's double-ageing signature, Planteray PXXO 20th Anniversary Rum, is going one step further.

Paying homage to the fine Pedro Ximenez houses of Andalusia, Spain, by ageing for a third time in elegant ex-Pedro Ximenez casks imparting a nutty dried raisin mellow finish to this exquisite sipping rum. This homage to traditional techniques creates a new dimension for our most awarded expression and delights new and loyal fans.

- Following Planteray Rums traditional style, Planteray PXXO is first matured in ex-bourbon casks in Barbados' tropical climate before being transported by sea in these casks to the south-west of France for a second maturation in ex-Ferrand casks. A third maturation happens in ex-Pedro Ximenez casks for a few months to elevate the blend.
- Planteray PXXO is a rich and velvety sipping rum with rich notes of coconut and vanilla accompanying delicate aromas of tropical fruits, spices and coffee.
- Best enjoyed neat or on the rocks with your friends.

NOSE: SWEET AND SPICY NOTES OF COCONUT AND VANILLA, FOLLOWED BY A MORE HONEYED IMPRESSION WITH HINTS OF CHRISTMAS CAKE, CLOVES, AND INCENSE. TROPICAL FRUITS SUCH AS MANGO, BANANA ARE ACCOMPANIED BY SUBTLE TOBACCO NOTES.

PALATE: RICH AND VELVETY, WITH NOTES OF COCONUT, CHOCOLATE AND CUSTARD. TOUCHES OF COFFEE, GRAPE SYRUP, AND A HINT OF LEMON. FOLLOWED BY PRUNE, ALMONDS, CHERRY, GINGER, AND ALLSPICES.

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OLD FASHIONED

50ml Planteray PXXO
2 dashes Angostura bitters
2 dashes Orange bitters
10ml Simple syrup
Orange peel to garnish

Serve in an Old Fashioned glass

Garnish: Orange peel

How to make: POUR all ingredients into an ice-filled glass
and STIR.



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MANHATTAN

40ml Planteray PXXO
20ml sweet vermouth
2 dashes Angostura bitters
Garnish Maraschino cherry

Serve in a coupe

Garnish: Maraschino cherry

How to make: POUR all ingredients into ice-filled mixing glass and STIR to dilute and chill, strain into a chilled coupe and garnish with a Maraschino cherry.



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SIPPING!

Serve neat and enjoy!

