

# PLANTERAY SEALANDER RUM

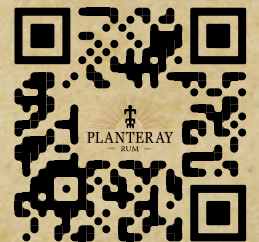


CATEGORY	Premium Blends
ABV	40% alc./vol.
ORIGIN	Barbados - West Indies Rum Distillery Mauritius - Saint Aubin Fiji Islands - Rum Co. Of Fiji
RAW MATERIAL	Molasses & Cane Juice
FERMENTATION	3 days to 3 weeks
DISTILLATION	Pot & Column still
TROPICAL AGEING	Several years in bourbon casks
CONTINENTAL AGEING	1 year in Ferrand casks
VOLATILE COMPOUNDS	100 g/hL AA
DOSAGE	20 g/L
CANE SUGAR CARAMEL E150A (%VOLUME)	Between 0% and 0.1%



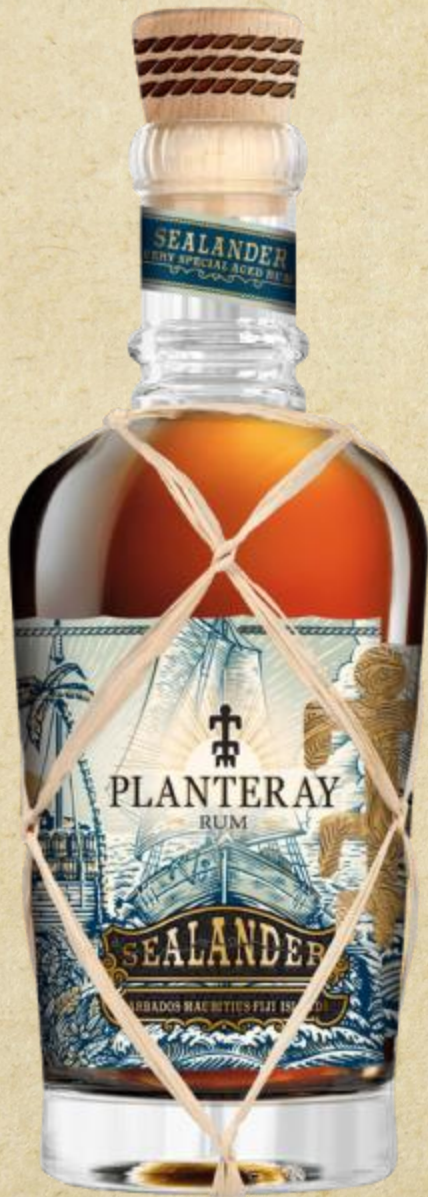
UPC/SCC CODES

UPC: 3460410538574 / SCC: 43460410538695



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

# PLANTERAY SEALANDER RUM



“Celebrate Terroirs with this Three Ocean Rum”

Planteray Rum have been sailing between the great rum producing islands for over 25 years, to bring you the finest rums over land and sea. Planteray Sealander honours our history by combining three of the great rum producing islands; Barbados, Mauritius and the Fiji Islands. These great rums are shipped by sea for a second maturation before being expertly blended by our Master Blender.

- Celebrate a world-first by combining three distinctive islands in an ocean-spanning bottle
- Combine the finest elements of three exquisite rum producing islands - Barbados, Mauritius and the Fiji Islands - to travel the world in one sip.

**NOSE:**

GENTLE AND RICH OPENING ON PEAR, QUINCE JELLY, GOOSEBERRY WITH HINTS OF SMOKY MOLASSES.

**PALATE:**

RICH AND DELICATE ON CLOVER HONEY, LIQUORICE, BEESWAX, VANILLA FUDGE AND PRUNE.

## AWARDS



# PLANTERAY SEALANDER RUM

SIPPING!

Serve and enjoy!



# PLANTERAY SEALANDER RUM

## SEA-GRONI

30ml Planteray Sealander Rum  
30ml Italian red bitter liqueur  
30ml Rosso (sweet) vermouth

**Serve** in a Rock glass

**Garnish:** Orange wedge or slice and/or orange zest twist

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



# PLANTERAY SEALANDER RUM

## MEN'S CAPTAIN-HATTAN

30ml Planteray Sealander Rum  
30ml Italian red bitter liqueur  
30ml Rosso (sweet) vermouth  
1dash Angostura aromatic bitters

**Serve** in a Rock glass

**Garnish:** Orange wedge or slice and/or orange zest twist

**How to make:** STIR all ingredients with ice and strain into chilled glass

