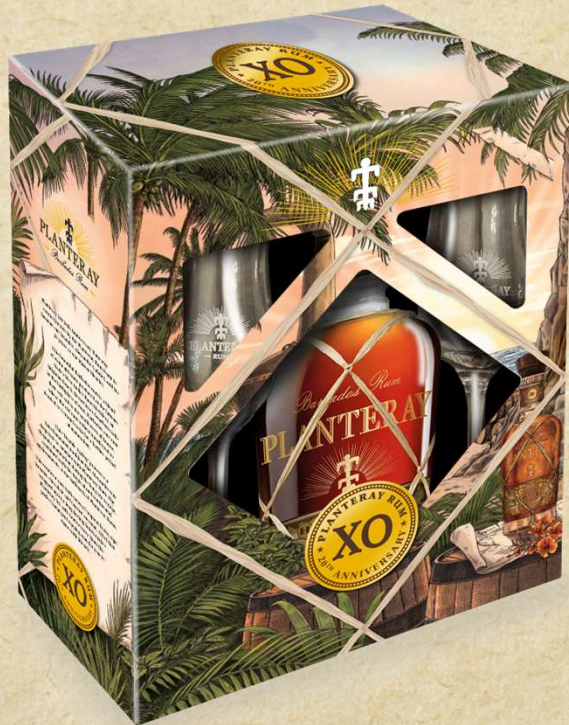
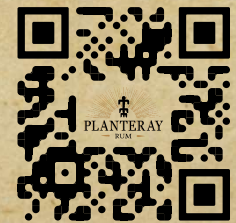


# PLANTERAY XO 20th ANNIVERSARY



CATEGORY	Premium Blends
ABV	40% alc./vol.
ORIGIN	Barbados - West Indies Rum Distillery
RAW MATERIAL	Molasses
FERMENTATION	3 to 5 days
DISTILLATION	Twin column & Pot Still (the Old Gregg's)
AGEING	8 - 15 years in bourbon casks 2 - 10 years: Blend of very old rums, aged in different casks including new white oak, bourbon casks, Ferrand casks.  Each with varied toasting levels.
VOLATILE COMPOUNDS	210 g/L
DOSAGE	19 g/L
CANE SUGAR CARAMEL E150A (%VOLUME)	Between 0% and 0.1%
INCLUDES	Planteray XO 20th anniversary 700ML and branded two nosing glasses
UPC/SCC CODES	UPC: 3460410538581 / SCC: 43460410538701

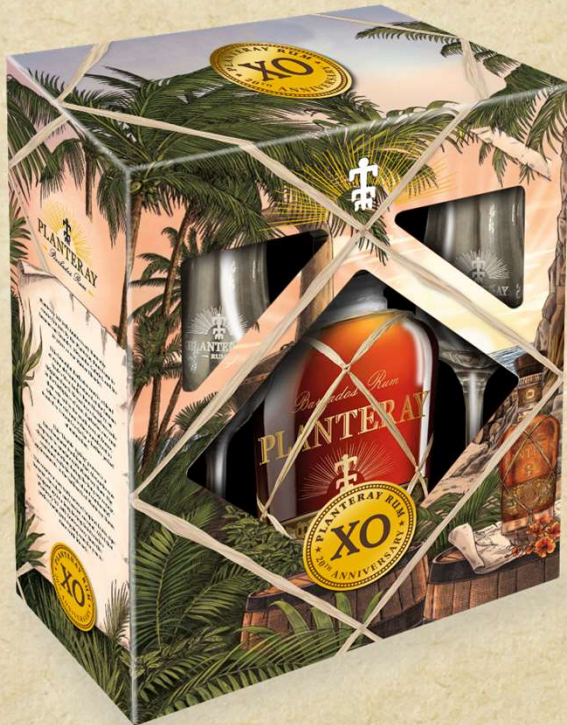


# PLANTERAY XO 20th ANNIVERSARY

« Barbados' Best Kept Secret »

A luxurious and exquisite blend of Barbadian richness and French Savoir-Faire, creating one incredibly indulgent rum first launched in celebration of our Master Blender, Alexandre Gabriel and subsequently achieving over 55 Gold Medals making it the most awarded XO Rum.

- Planteray XO 20th Anniversary was created by the Planteray Rum team as a present to our Master Blender, Alexandre Gabriel, for his 20 years as Master Blender of Maison Ferrand.
- This 100% Barbados rum soon became one of the most awarded rums in the world amassing over 55 awards for its quality. Following Planteray Rums traditional style XO 20th Anniversary is firstly matured in oak casks in Barbados' tropical climate for between 8 to 15 years before being transported by sea in these casks to the south-west of France for a second maturation in ex-Ferrand casks for up to 10 years.
- Planteray XO 20th anniversary is an incredibly moreish sipping rum with rich notes of vanilla and cacao accompanying a nose awash with fruity and floral beauty. Best enjoyed neat or on the rocks with you friends around you.



**NOSE:**

STUNNING FLOWER AND FRUITY NOTES, OPENING AROMA IS TRANSCENDENT. THE ADDITIONAL FRAGRANCE OF VANILLA, COCOA AND MILK CHOCOLATE.

**PALATE:**

CINNAMON-LIKE AND GENTLY SWEET, AS THE SUGARY MOLASSES TASTE TURNS VERY SOFT AND CHEWY ... HOLIDAY SPICE CAKE, RUM-FLAVORED CHOCOLATES AND SUGAR COOKIES.

## AWARDS



# PLANTERAY XO 20th ANNIVERSARY

## OLD FASHIONED

50ml Planteray XO 20th Anniversary  
5ml allspice dram  
5ml demerara syrup  
2 dashes Angostura bitters  
2 dashes orange bitters

**Serve in** an Old-fashioned glass

**Garnish:** Orange twist

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



# PLANTERAY XO 20th ANNIVERSARY

## MANHATTAN

50ml Planteray Barbados XO 20th Anniversary  
25ml Sweet Italian Vermouth  
2 dashes Orange Bitters  
2 dashes Angostura Bitters

**Serve in** a coupe

**Garnish:** Amarena 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 an Amarena cherry.



# PLANTERAY XO 20th ANNIVERSARY

SIPPING!

Serve neat and enjoy!

