

S.B.S

THE 1423 SINGLE BARREL SELECTION

S.B.S BARBADOS 2008, MARSALA CASK FINISH



S.B.S Barbados 2008 comes from a single cask, which yielded 371 bottles. It is a molasses based rum, which is distilled by Foursquare Distillery at Barbados in 2008 and bottled in Denmark in November 2017.

S.B.S Barbados 2008 has obtained the perfect finish by aging for 12 months in Denmark in casks that have previously contained 5 year old Marsala.

Nose: The alcohol is dominant but without being aggressive. First marsala, next dried orange and muscovado.

Palate: Dry tannin, green bananas, figs, milk chocolate, burned cane sugar and lots of caks.

The marsala appears as a mild fallout on the palate.

Country: Barbados

Distillery: Foursquare

Alcohol: 55% alc.

Age: 8-9 år

