

S.B.S

THE 1423 SINGLE BARREL SELECTION

S.B.S NICARAGUA 2004



S.B.S Nicaragua 2004 comes from a single cask, which yielded only 39 bottles. Distilled in Nicaragua in December 2004 and bottled in Denmark in November 2017, this Nicaragua rum is almost 13 year's old. It is distilled in a column still and the base material is molasses.

Nose: High on ester and phenol, almost like visiting a hospital. Mild toffee, overripened plums and apples plus some freshly baked banana bread.

Palate: Very dry. The alcohol is very dominating in the beginning. It burns a bit, and your cheeks almost take hold to the tongue. There are some mild notes of figs, dates, coffee and brown sugar and in the end a bit of caramel and wood with hints of orange.

Country: Nicaragua

Distillery: N/A

Alcohol: 68,60% alc.

Age: 12 years

