

S.B.S

THE 1423 SINGLE BARREL SELECTION

S.B.S DENMARK 2014



S.B.S Denmark 2014 comes from a single cask, which yielded 239 bottles. It was distilled at Enghaven Distillery, a micro distillery in the North of Denmark. The entire maturation took place in a Port barrel. The barrel choice as well as the slow maturation in the cold Scandinavian climate makes this rum a true specialty.

Nose: Hints of yeast, spices and typical Port fruitiness combined with earthy elements.

Palate: Peppery start followed by raisins and prunes, ending in a dry finish.

Country: Denmark

Distillery: Enghaven

Alcohol: 50,6% vol.

Age: 4 years

