

S.B.S

THE 1423 SINGLE BARREL SELECTION

S.B.S CUBA 2012, DOUBLE MATURATION



S.B.S Cuba 2012 comes from a single cask, which yielded 334 bottles. It is a molasses based rum, which is distilled in Cuba in 2008 and bottled in Denmark in August 2019. S.B.S Cuba 2012 matured in an ex-Bourbon barrel and received a second maturation in a fresh American virgin oak barrel for 26 months, which is adding a wonderful light brown color to the rum. This is the second Single Barrel Selection edition from Cuba.

Nose: The first impression is tart and woody. After some time the rum develops a spicy, meaty note with delicate hints of smoke and salt.

Palate: Caramel and coconut paired with lush red stone fruits. The finish is silky and smooth.

Country: Cuba

Distillery: N/A

Alcohol: 52% abv.

Age: 7 years

