

# S.B.S

THE 1423 SINGLE BARREL SELECTION

## S.B.S PANAMA 2008



Single Barrel Selection Panama 2008 is a single cask rum which is based on molasses and was distilled in a column still in 2006. The rum has matured in an ex-Bourbon cask and received a finish in a Palo Cortado barrel. The rum was bottled at 52% abv. in August 2022. The rum is non-chill filtered and no additives have been used. S.B.S Panama 2008 is limited to 204 bottles only. This bottling was exclusively made for the Danish market.

**Nose:** Dense and complex with notes of cooked plums, nuts and cinnamon. Needs time to develop its full profile.

**Palate:** Fruity, sweet and round with notes of roasted almonds, caramelized fruits, pecans and spicy oak aromas.

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**Country:** Panama

**Distillery:** N/A

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**Alcohol:** 52% abv.

**Age:** 14 years

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