

S.B.S

THE 1423 SINGLE BARREL SELECTION

S.B.S DOMINICAN REPUBLIC 2006



Single Barrel Selection Dominican Republic 2006 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 is bottled at cask strength at 59% abv. in August 2022. The rum is non-chill filtered and no additives have been used. S.B.S Dominican Republic 2006 is limited to 282 bottles only.

Nose: Pungent and chemical at first. Opens but after a few minutes and reveals notes of dried fruits and vanilla sugar.

Palate: Heavy and spicy with notes of raisins, brown sugar and coconut. Dry finish with hints of chocolate and a bit of salt.

Country: Dominican Republic

Distillery: N/A

Alcohol: 59% abv.

Age: 16 years

