

DENIZEN | VATTED DARK RUM



VATTED STYLE RUM FROM GUYANA

An homage to the courageous slaves who rebelled against their British colonists in Guyana, August 18th, 1823. Denizen Vatted Dark Rum embodies the liberated spirit which is the essence of the Denizen brand. A blend of full-bodied dark rum from Guyana and fresh unaged rum agricole from the island of Martinique at the La Favorite Distillery. Distilled from a collection of antique multi-column and wooden pot stills among the oldest in use today in Guyana. Fashioned in the old vatted style originally formulated for the British Navy in the mid-18th century.

BLEND

- 80% blend is from Guyana, home to sugar cane of unparalleled quality and taste.
 - 25% rum aged between 2-5 years distilled from a rare four-column French Savalle still and Wooden Coffey stills. Aged in ex-Bourbon Barrels
 - 25% unaged rum distilled from double wooden pot still.
 - 50% dark unaged pot still rum distilled from a double wooden pot still.
- 20% of the blend consists of fresh rum agricole from the island of Martinique.

NOSE: Incredibly floral aromas encapsulate tropical fruit and some earthier elements in the nose.

PALATE: It opens up sweet in the mouth, with brown sugar crusted peach and star fruit. Flavors of green plantain are strong throughout the baking spice flecked finish.

ABV: 50%

PACK & PRICE: 750ml Packed in 6. Suggested Retail \$29.99

ACCOLADES: 94 Points Excellent, Highly Recommended | 2018 Ultimate Spirits Challenge



SIGNATURE SERVE



After Dusk

2 oz. Denizen Vatted Dark Rum
1 oz Lemon juice
1 oz Orange Vanilla Simple Syrup*

Shake and serve over a big rock with a star anise

** Orange Vanilla Simple Syrup: Mix ½ cup sugar with ½ cup water, and 1 tsp Vanilla extract and heat until sugar dissolves. Add juice from an orange to taste*