



FOURSQUARE

RUM DISTILLERY

"TO DRINK FOURSQUARE RUM, ONE MUST ONLY POSSESS A DREAM OF TASTING SOME OF THE FINEST THINGS THAT MONEY CAN BUY..."
- WARREN BOBROW, FORBES.COM

EXCEPTIONAL CASK SELECTIONS: MARK XIV "DÉTENTE"

A Single Blended Rum consisting of both Artisanal Pot and Traditional Twin Column Coffey distilled molasses rums.

A blend of two rums - both 10 years of Age.

One Aged 10 Years entirely in Ex-Bourbon Barrels, and a second, double-maturation Aged 4 Years in Ex-Bourbon then 6 additional years in Ex-Port Barrels.

All aging, blending and bottling occurring entirely on-site, at Foursquare Rum Distillery in Barbados.

Bottled at 51% ABV - 102 Proof.

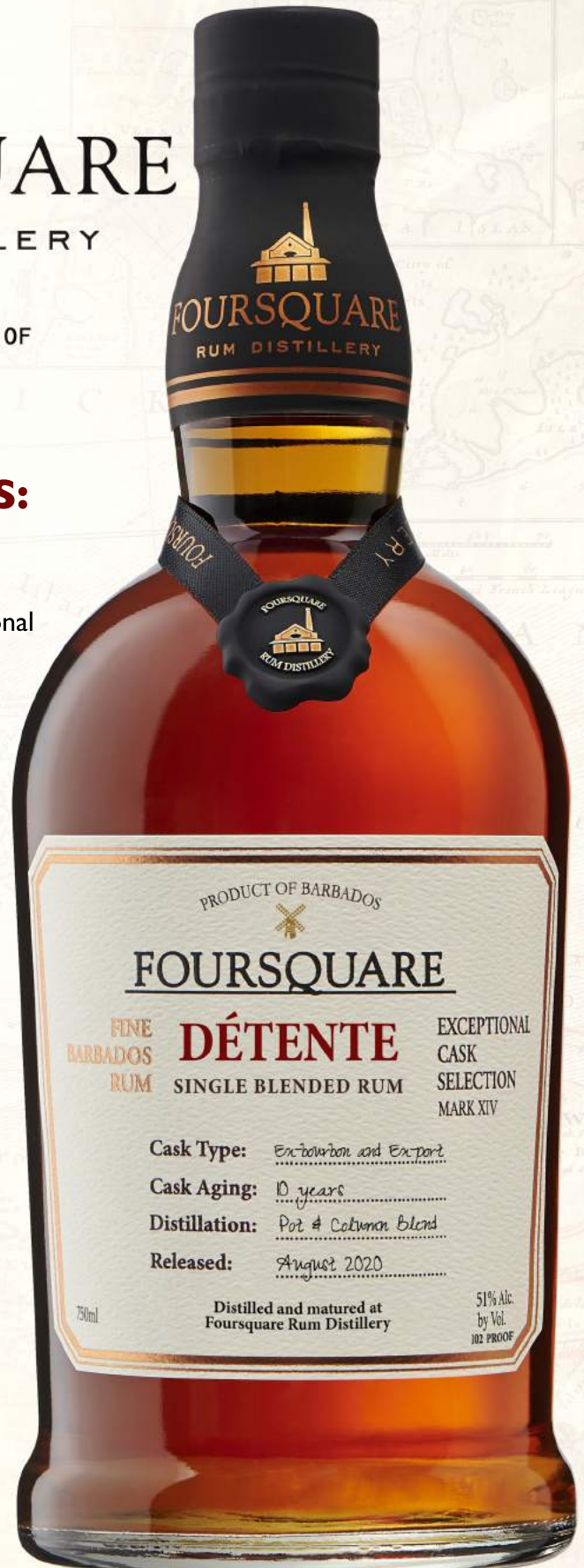
Foursquare Rum Distillery is located on a former sugar plantation that dates back to approximately 1720, within the tiny Caribbean island of Barbados. The distillery was re-opened by the Seale family in 1996, distilling operations and blending are currently directed by Richard Seale, 4th Generation Trader/Distiller of R.L. Seale & Co.

Exceptional Cask Selections represent the unique, and rare offerings of Foursquare Rum Distillery that Richard has hand selected, his personal aging experiments only released when he feels they are of exceptional quality. These are one of a kind expressions, available for a limited time, and showcasing truly unique approaches to both Rum blending and maturation.

All of the Exceptional Cask Selections have been matured in Barbados in a tropical climate - accelerating multiple aspects of the maturation process, in many cases aging 2-3x faster than if in Europe or a more temperate climate.

"I BELIEVE THAT THIS DISTILLERY IS THE PAPPY OF RUM."

- FRED MINNICK, AUTHOR OF "RUM CURIOUS" & "BOURBON CURIOUS"



NO COLOR. NO SUGAR. NO FILTRATION. NO FLAVOR ADDITIVES. AUTHENTIC RUM.

