

**FOURSQUARE**  
RUM DISTILLERY



**EXCEPTIONAL  
CASK SELECTION**

## EXCEPTIONAL CASK SELECTION: MARK XXIX "MANDAMUS"

### "We Command"

A 16 Year Double Maturation Single Blended Rum, distilled in both the copper Double-Retort Pot Still and the Continuous Twin Column Coffey Still of Foursquare.

This release was aged for 10 Years in Ex-Bourbon Barrels, and then transferred into Ex-Port Pipes for an additional 6 Years.

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

Bottled at 57% ABV - 114 Proof.

### TASTING NOTES

**Initial Impressions:** This has a gorgeous rich and full mouthfeel with very delicate tannins that linger on the back palate. It highlights a number of different fruits, spices, and desserts ranging from berries with ice cream, spiced berry cobbler, to a bright and lively citrus sponge cake. Delightful from start to finish.

**Aroma:** Soft and layered, dried cocoa, apricots, bright fresh coconut, orange peel, flint, cherry blossom, and milk chocolate - almost white chocolate. Layers of toasted honey, saline, and hints of cedar - with a sweet note reminiscent of saltwater taffy.

**Palate:** Full and rich on the palate, with equal high and low tones - bright punch of citrus and berries, caramel, blackberry pie filling, rich oxidative notes showcasing long age, and with a soft and supple finish.

Foursquare Rum Distillery was re-opened by the Seale family in 1996. Distilling operations and blending are currently directed by Richard Seale, the 4th Generation of R.L. Seale & Co (est. 1926).

Exceptional Cask Selections represent the unique, limited and rare offerings of Foursquare Rum Distillery that Richard has hand selected, only released when he feels they are of exceptional quality. Each release is one of a kind, only available for a limited time, and showcase truly unique approaches to both Rum blending and maturation.

**NO COLOR. NO SUGAR. NO FILTRATION. NO FLAVOR ADDITIVES.**  
DISTILLED, MATURED, BLENDED & BOTTLED IN BARBADOS.  
AUTHENTIC BARBADOS RUM.

