



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

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

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

EXCEPTIONAL CASK SELECTIONS: MARK X "2007"

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

Aged for 12 years in a combination of first, second, and third fill Ex-Bourbon Barrels.

Bottled at Cask Strength - 59% ABV

No Sugar. No Color. No Flavor Additives.

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.



NO SUGAR ADDED. NO FLAVOR ADDITIVES. AUTHENTIC RUM.

