

Ron Del Barrilito 5 Estrellas 'Reserva Suprema'

COUNTRY

Caribbean Islands, USA

REGION Puerto Rico VINTAGE

ABOUT THE DOMAINE

The finest Puerto Rican rum. Every single bottle of Ron del Barrilito holds premium rum that has been crafted by hand, using the same methods since 1880. It's always been made in very small batches. Absolutely no artificial ingredients or colourings are used. It's aged to perfection in vintage, Spanish white oak sherry barrels.

Unchanged since 1880, Ron del Barrilito's timeline is one of stability and consistency. Founded by Pedro Fernandez, in Bayamon, Puerto Rico, the business continues to craft world-class rum using the same process for more than 140 years. Pedro Fernandez studied engineering in France where he learned about the process of crafting aged spirits. After being inspired by the French crafting processes, Fernandez perfected his own craft to produce the formula and process used to make Ron del Barrilito in 1880. The Three Stars rum would be the only formula for more than half a century.

DISTILATION

Ron Del Barrilito Five Stars is an extremely limited, one-of-a-kind blend of aged rums in "Oloroso" white oak casks for up to 35 years, handmade with the same craftsmanship and tradition that has prevailed in this Puerto Rican brand since 1880.

TASTING NOTES

Full Body with strong wood backbone. Aromas of plums, bananas, almonds, vanilla, and caramelized sugar cane. Exceptionally smooth on the palate with a natural sweetness and smoky wood finish.



TECHNICAL NOTES

Alcohol by volume 43%