



### EMBARGO Añejo Blanco:

We decided to blend five Caribbean terroirs together to bring superb aromatic notes. The result is a rum of great complexity and exceptional balance. A final cask passage adds oak notes while rounding the blend. It accounts for the straw colour of this rum.

The Agricole rum comes from Martinique and the four other molasses rums come from Cuba, Trinidad & Tobago and Guatemala



### EMBARGO Añejo Exquisito:

From the Embargo range comes the Añejo Exquisito rum, which is crafted using a combination of rums (and a rum agricole) from Guatemala, Trinidad & Tobago, Martinique and Cuba. A lighter, subtly sweeter expression compared to the Embargo Añejo Esplendido.

A different blend of our selected 5 terroirs of the Caribbean and a longer finish in oak casks. It gives a stronger identity to this rum. Vanilla and crème brûlée notes with cocoa and citrus for the finishing touch.



### EMBARGO Añejo Esplendido:

Esplendido is our high-end creation. We put a greater emphasis on our Guatemalan rum in this blend to make it more complex, round and very digest. It is still blended with three light rums (Cuba, Trinidad & Tobago) and an agricole rum from a famous Martiniquan distillery.

On the nose, we can smell soft spices (cardamom, cinnamon), a dash of paprika, acacia honey and a hint of orange blossom.

The mouth is balanced, round and fresh at the same time. Notes of quinces and plums are melted with cloves and gingerbread.