



BARBADOS





AN ANCESTRAL KNOW-HOW

THE SUGAR CANE IS

CAREFULLY

SELECTED IN ORDER

TO ENSURE THE

HIGHEST POSSIBLE

QUALITY.

OUR CANES ARE
HARVESTED
BETWEEN 12 AND 14
MONTHS WHICH
PROVIDES AN
ABUNDANT AMOUNT
OF CANESUICE.

RUM CASHICALISE

NAUTHENTIC SPIRIT

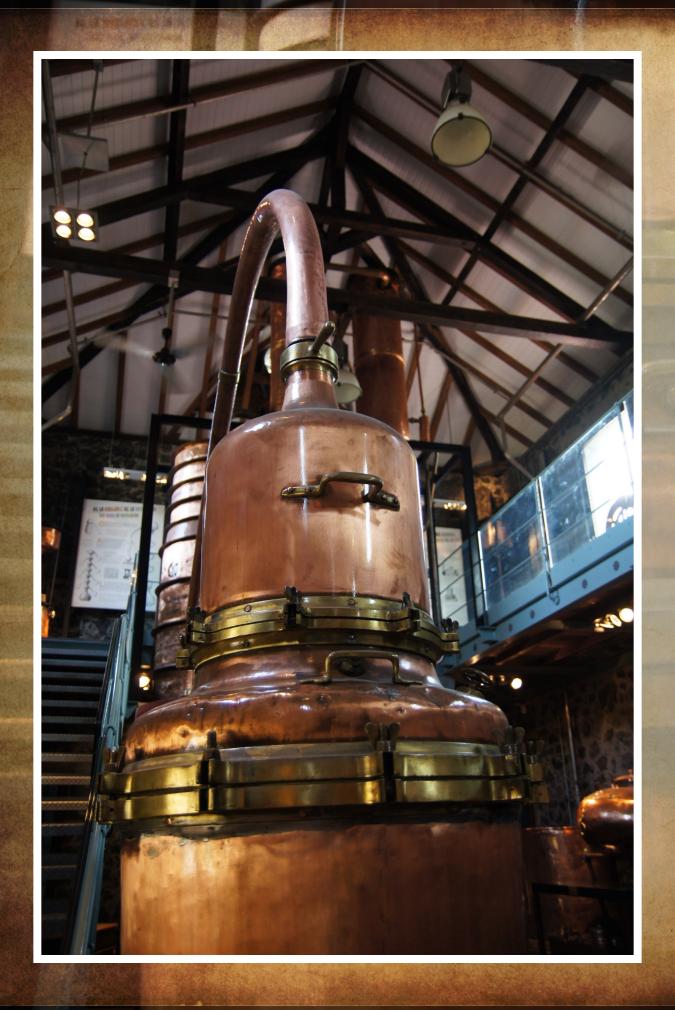


CAREFULLY AGED





IN SELECTED BOURBON CASKS



RUM CHALLE

NUTHENTIC SPIRIT

A BLEND OF RUMS DISTILLED
IN COLUMN STILLS AND
TRADITIONAL POT STILLS
FOR AN OPTIMAL AROMATIC
COMPLEXITY.

AN ESSENTIEL FACT
SHOWING THE CASHCANE
RUM DIFFERENCE.



A BLEND OF RUM COMING
FROM BARBADOS, PANAMA
AND TRINIDAD WHICH ARE 3
LEADING COUNTRIES IN
RUM PRODUCTION FROM
CARIBBEAN.

OUR RUMS ARE AGED
BETWEEN 6 AND 8 YEARS
IN CAREFULLY SELECTED
220 LITERS OAK BARRELS.





TASTING NOTES

- SHARP AND LIVELY IN THE NOSE MARKED BY WOOD AND OAK BARRELS AGING
- A WELL-ROUNDED SWEET
 PALATE, PERFECTLY
 BALANCED, WITH A
 VANILLA, WOOD AND
 COFFEE FINISH
 - DRIED FRUITS AND
 TOBACCO NOTES LENDS TO
 AN EXQUISITE AFTERTASTE

SMOKY CASH NEGRONI

- 30ML RED VERMOUTH
- 30ML CAMPARI
- 40 ML CASHCANE RUM
- ORANGE SLICE DRIED
- I SPRAY OF SMOKY SCOTCH
 WHISKY ON THE TOP





CASHCANE JULEP

- SOME MINT LEAVES
- 2 BAR SPOON OF SUGAR
- I DASH OF SODA WATER
- GOML CASHCANE RUM
- I Dash of Angostura Bitter
- ORANGE + GRAPEFRUIT
 ZESTS

