

SEVEN FATHOMS

SEVEN FATHOMS RUM

CAYMAN ISLANDS • CAYMAN ISLANDS • NORTH AMERICA

TASTING NOTES

Seven Fathoms Premium Rum is a handcrafted, artisanal rum distilled locally from Organic sugar cane in small batches, exclusively in the Cayman Islands. Unlike any other rum, Seven Fathoms is matured under water at a depth of seven fathoms (42 feet) in the pristine Caribbean seas, giving the finished rum incomparable depth of flavor and smoothness. Distilled using a copper pot still, blended using the Solera method and placed in used bourbon barrels before being submerged in its final aging place, seven fathoms under the sea. Rich and delicious caramelized aromas of vanilla, butterscotch and lightly toasted almonds. Medium bodied and silky with sublime complex layers of vanilla, hints of mocha, licorice and pepper flavors, with a seductive long finish.

SCAN >>

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This Wine



VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

