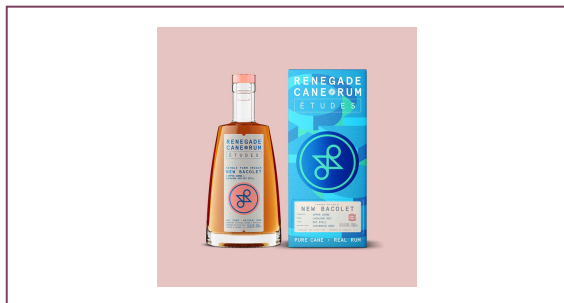


## Renegade Rum, New Bacolet Etudes

Grenada



<b>Product code</b>	RR38NVFC
<b>Grapes</b>	Spirits
<b>Country</b>	Grenada
<b>ABV%</b>	55
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	
<b>Vintage</b>	NV



## Tasting Notes

Vibrant, honeyed gold. A bountiful cornucopia of fruits both fresh and dried leap joyously from the glass in the harmony of cane oak. Stunningly deep, dried fruits – think dark raisins & prunes alongside luscious golden sultanas entwining with vibrant cane and the sweet spices of french & american oak. Finish: A long, silky-smooth fading away.

## Viticulture

New Bacolet is a south-facing, steep-sided, sun-baked amphitheatre planted with drought-resistant cane on its dry, heavily weathered slopes

## Winemaking

Renegade Études: New Bacolet (55% ABV) is one of the first aged, single farm origin releases from the terroir-driven Renegade Rum Distillery in Grenada. Made from Lacalome Red sugarcane grown in a single field on the New Bacolet Farm in the south of the island, the spirit is matured in a carefully selected assemblage of American and French oak casks for less than two years. The resulting rum boasts fresh sugarcane notes that unfold to a rich mix of dried stone fruits and sweet spice, highlighting the interplay between terroir and maturation.