TINDAL
WINE MERCHANTS

Renegade Rum, Pearls Etudes

Grenada

Product code	RR40NVFC
Grapes	Spirits
Country	Grenada
ABV%	55%
Case Size	6
Closure Style	Screw Cap
Producer	
Vintage	NV

Tasting Notes

Clear, dark brown-golden honey. A tempting sweetness of toffee offset by a rich seam of spicy oak find powerful aromaticharmony. A sweetly-spiced arrival of cinnamon oak spice is carried by huge, rounded, unctuous pot-still texture. Cane and terroir still shine vibrantly through. Finish: Seems to last forever, those beguiling spices and that luscious texture lingering on the palate.

Viticulture

The fertile coastal plain between mangrove & water meadow. Here, cane grows vigorously on water-retentive clay soil.

Winemaking

Renegade Études Pearls (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 Pearls Farm, set on a coastal plain south of the distillery, the spirit is matured in carefully selected American and premium French oak casks. The result is an elegantly balanced rum with fresh, vibrant sugarcane notes and a distinct coastal influence, as well as warming notes of cinnamon spice and vanilla from the oak – a true representation of its terroir.