



Bellamy's Reserve Rum is all about rum rarities, selected single casks and special finishes – aiming to offer you uniquely aged and easy to drink premium rums.

The basis for this treasure is formed by a Jamaica Rum blend from the Long Pond and Clarendon distilleries, which is finished for three months in Caribbean rum barrels. These barrels have already been used for the finishing process of earlier Bellamy's Reserve Rum qualities. The double matured Bellamy's Reserve Rum Jamaica Pot Still exhibits an intensive and slightly dry character and goes without added sugar or colorants.

Aroma: Pineapple, exotic fruits, light ester notes

PROVENANCE OF RUM: <i>Jamaica</i>		
FINISH: <i>Caribbean rum casks</i>		
DURATION OF FINISH: <i>3 months</i>	COLOURING: <i>None</i>	BLENDED RUM LOT No.
	DOSAGE: <i>None</i>	
DISTILLATION TYPE: POT STILL RUM		

BELLAMY'S RESERVE RUM JAMAICA POT STILL RUM

Artikel No.	5168
Food category	Rum
Filling capacity	5000ml
Alcohol strength	43% vol.
EAN code canister	4260252379552
Canister weight	4,84 kg
Palette configuration:	
Case per layer	32
Layer per pallet	2
Case per pallet	64
Country of origin	Jamaica
Colorant	none
Allergens	none
Producer	Perola GmbH Ronhofer Hauptstr. 299 90765 Fürth Germany



PEROLA
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