



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.

Bellamy's Reserve Rum French Antilles Pear Cask Finish is made 100% from fresh sugar cane juice and initially aged for 4 years in former bourbon barrels. In Germany, the rum undergoes an additional 1-3 month finish in 225-liter barrels made of pear wood. The finish gives the Rum a distinct and fruity pear touch.

Aroma: Dried fruits, pear, stone fruits, wood, fresh sugar cane.

## BELLAMY'S RESERVE RUM FRENCH ANTILLES PEAR CASK FINISH

Article N°	6943
Food category	Spirit (Rum)
Capacity	700ml
Alcohol content	43% vol.
Case content	6 bottles
EAN-Code bottle	4260252379569
Bottle weight	1.6kg
EAN-Code case	4260252379576
Case weight	10kg
Pallet configuration:	
Cases per layer	10
Layers per pallet	4
Cases per pallet	40
Country of origin	France (French Antilles)
Colorant	None
Allergens	None
Food entrepreneur	Perola GmbH Ronhofer Hauptstraße 299 90765 Fürth Germany



**PEROLA**  
~ Fine Spirits ~

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