



RHUM RHUM BLANC AGRICOLE (ORANGE)

Marie Galante, Guadeloupe

Rhum Rhum

www.capovilladistillati.it

Method & Production

Using only the finest quality sugar cane, cut by hand, from which they obtain the whole cane juice from the first press only. This is fermented at a controlled temperature for 6-8 days, without the addition of chemicals or acidifying agents. Finally, the fermented product is distilled using their double distillation system in a Bain-Marie.

Tasting Notes

This powerful distillate is one of a kind, aromatic, clean and fragrant with a rare finesse.

| Code | Label name | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------------------|-----------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Spirits & Liqueurs | | | | | | | | | |
| CV091 | Rhum Rhum Blanc Agricole (Orange) | NV | 56.0% | Stopper | 1X0.70lt | No | No | No | No |