

4 Rums for you in October

4 Rums that will go perfectly in October

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At the Rum Lab, we are going to focus on
4 Rums that will go perfectly with each
month. We want to shine a light on some
gems for you to add to your collection, in
a season for them to shine!

Fall has fell, both cool and warm winds
are blowing; it is this season that leads
me to rums with a slightly richer style of
rum, and lovely spice or even a nice
spiced rum. Something to sip and savor.
These four fantastically fit the bill!



Ron del Barrilito 3 Star

The fantastic Puerto Rican rum is made from an old family recipe that goes back over a century that features 10 secret ingredients that are aged with the rum. The aromas lead with polished leather, parchment, chocolate, almond paste and articulated sugars. The flavors are driven by smoky wood and carry the aromas adding honey, stewed fruits, and warming spice. The finish is evolved and patiently lingers with an elegant warmth. This is terrific rum!

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Forrest Cokely

Kirk & Sweeney 12 Year

At 12 years old, this is classic, well-aged Dominican rum. The aroma shows vanilla, cane honey, toasty oak nuances, delicate dried fruits, caramel and slight alcohol with earthy undertones. The flavors build on the aromas emphasizing the richness and evolve in complexity to include elegant baking spices adding depth and balance. All of this builds boldly to a finish that is rich, gentle and sumptuous. This is a lovely, intense rum that shows a side of Dominican rum to be revered.

Panamá-Pacific 9 Year

At 94.6 Panamá-Pacific 9 brings big chewy flavors to balance out the proof. Aromas of vanilla, caramel, butter, coffee, dried fruit and coconut/almond are laced with baking spice. The palate is rich building to tea and sapid spices that resolve at cocoa and dark wood. The finish is a structured display of these nuances and emphasizes dark fruits and toffee in a warming finish. This is a delightfully complex rum with many levels of flavor to enjoy.

Foursquare Spiced

As far as spiced rum is concerned, Foursquare Spiced is easily in the 'best of the best' category. It is Barbados and based on a century old family recipe made from aged rum and real herbs & spices. This

rum's aromas start with allspice, clove, nutmeg, ginger, dried herbs and orange. The intense flavors are layered and pleasantly dry showing impeccable balance. The finish is a clean restatement of the aromas and flavor with a long fade. This is amazing spiced rum that is a wonderful surprise to relish. Each one of these rums is fantastic to sip, with a splash of water or in ice; if you get adventurous they would all also show fantastically in an Old Fashioned or a hot toddy—and depending on what you in the mood for quite a few other delectable beverages. Enjoy!

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