

4 Rums to celebrate Thanksgiving

Choosing the correct rum the week of Thanks Giving is fundamental.

SEATTLE, WASHINGTON, UNITED STATES, November 13, 2016 /EINPresswire.com/ -- For the week of Thanksgiving, [TheRumLab](http://TheRumLab.com) wants to share 4 rums that will fit perfectly with that delicious food &/or joyful moments with friends & family. Each month we will shine a light on some great rums for you to add to your collection, in a season for them to shine!

Fall has fell, and the chill is setting building to the holidays. This is the time

of year to be thankful, caring and sharing our hearts and time the people around us along with the one we love. A rum to sip, enjoy and share. These are four fantastic rums to fit that bill!



CLEMENT 6 Year Old

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In this season of giving thanks, we would like to thank you for joining us on these journeys of rum..

Forrest Cokely

This Rhum Agricole begins as fresh sugar cane juice which is fermented, masterfully distilled, rested and then it is aged for a minimum of 6 years in a combination of virgin oak and re-charred Bourbon barrels to spectacular results. The aromas reveal smoky oak, cocoa, blossoms, spices, tea, vanilla and tropical fruits. The flavor reiterate the scents adding deeper citrus nuance and elevating the sapidty of the spice. The finish is long and lingers to display the flavor in a chewy, intricate structure

[Don Q](#) Gran Añejo

Don Q Gran Añejo is produced by the Serralles family from the stock of their best aged rum. Originally released in 1993, it is a blend of older and younger rums to harness a balance between the sweet and the dry that is harmonious. The nose reveals unripe tropical fruit (green banana), tight baking spices that back up damp dark wood and leather. The tastes follow those directions and include provocative sour notes that linger and are carried along with flavors of smoky custard or burnt sugar towards a dry finish.

Ron Abuelo XV Napoleon

Ron Abuelo XV Finish Collection is a masterful series of limited edition rums that was created to highlight Ron Abuelo rum and the impact of various expressions of wood. The Napoleon was finished in barrels that had previously contained cognac. The aroma shows complex oak, dried fruit, tea, and cacao. The flavors carry these aromatic delicacies to their fullest all the way across the palate to an elegant, lingering finish that is vibrant, complex and warming.

Mount Gay XO

Mount Gay Extra Old begins with aromas of bitter chocolate, candied nuts and roasted coconut meat. A smooth entry leads to toffee, baking spice, ripe plantain, baked apple, and brown bread with vanilla that resolves with a long, sensuous fade of flan, dulce de leche, and lingering dark wood and molasses. Tastes of brown sugar, spice, vanilla, nuts, and caramel merge on the palate and finish with a robust, complex layered demonstration of the flavors.

These rums are fantastic to sip and enjoy and absolutely perfect to share.

In this season of giving thanks, we would like to thank you for joining us on these journeys of rum and we hope that your hearts are filled with gratitude and your experiences are filled with great rum.

If you would like to taste some of this rums, you might consider visiting the following events:

- MidWest Rum Festival - Chicago, IL - April 8th, 2017
- California Rum Festival - San Francisco, CA - Sept 9th, 2017
- New York Rum Festival - NYC, NY - Sept 30th, 2017

Federico J. Hernandez
The Rum Lab Marketers
513-426-8813
email us here

This press release can be viewed online at: <http://www.einpresswire.com>

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