



PLANTATION MULTI-ISLAND XO



Category	Single cask - Limited Edition
ABV	43,7%
Origins	Cuba, Fiji, Barbados, Guyana, Jamaica, Trinidad, Panama, Haiti, Saint Lucia, Reunion Island and Nicaragua
Raw Material	Molasses
Distillation	Column and Pot still
Year of distillation	-
Tropical Ageing	Several years in Bourbon casks
Continental Ageing	Several years in Ferrand casks
Further maturation	8 months in Vieux Pineau des Charentes blanc cask
Volatile Substances	157
Esters	51
Dosage	20 g/L
Cane sugar caramel E150a (% volume)	Between 0% and 0.1%
Nose	Like a pastry with tons of vanilla, raisin, flambéed banana, pineapple and truffle
Palate	The pineau comes forward with peach, almond milk, passion fruit and mango.
Perfect Serve	Neat