

Smith and Cross Jamaican Rum 70cl



Country: Jamaica

Tasting Note:

The nose is extremely aromatic and pungent as notes of ripe banana, clove, cinnamon and cacao combine with hints of alcohol from this 57% Jamaican pot still rum. Very intense as the rum hits your tongue the initial sweet flavours of brown sugar and caramel soon give way to rich dark fruit flavours and dryer notes of tobacco, spice and cacao which prolong a strong intense finish. Smith And Cross can trace it's history back to 1788 and thus lay claim to be one of England's oldest sugar and spirit producers. Containing only heavy and medium pot still distillates famous for their notes of exotic fruits and spice, this rum demonstrates the distinctively characterful and aromatic style that have made Jamaican rum famous.

Unique Selling Point:

This rum demonstrates the distinctively characterful and aromatic style that made Jamaican rum famous. Containing only heavy and medium pot still distillates famous for their notes of exotic fruits and spice. The rum is fermented using a strain of yeast indigenous to Jamaica. This rum demonstrates the distinctively characterful & aromatic style that made Jamaican rum famous.

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|-----------------------------|----------------------|
| Code D78364NV | Practice Yes |
| Product RUM | Organic No |
| ABV 57.00 % | Biodynamic No |
| Closure Stopper Cork | Egg / Milk No |
| Bottle Size 70cl | |



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