



CARONI 23 YEARS TASTING GANG

Velier 1996 | Full Proof Trinidad Rum

For this release, twenty three Caroni experts gathered in Cognac on 12th April 2019 to sample the final barrels of stock imported from Trinidad and Guyana. They selected 22 casks to be blended, all embodying the range of styles from the lost distillery including heavy and lighter column still rums. This is a very special bottling and the penultimate to be released, concluding Velier's stock acquired shortly after the distillery closed. All the rums for this blend were distilled in 1996 and aged on the Trinidad archipelago until 2008, before being moved to Distillers Ltd in Guyana for the final maturation. During that time, the angel's share claimed 85% of the liquid, concentrating and creating an exuberant spirit.

Tasting notes

Color

Golden Amber

Aroma

A multilayered olfactory experience, from unquestionably oily notes to a wonderful floral bouquet. Bunt rubber and leathery aromas typical of Caroni distillates accompanied by a bouquet of geraniums and lilies. Add a few drops of water to unveil salty and buttery aromas.

Taste

The first impression on the palate is of absolute thickness, a spirit that is wide with a concentrated herbaceous and mineral character. Exotic fruits, passion fruit, bruised bananas and orange peel are graciously balanced by salted caramel and nougat notes.

Finish

La fin est intense et longue, avec des notes de bananes et de tabac surmaturés. The Distillery The Caroni Distillery was founded in 1923 on the site of an old sugarcane plantation, in 2002 it closed its doors and it no longer exists. Today it is a lost distillery known for their heavy, full-flavoured rums.