FiGee
FINE GOODS



APPLETON ESTATE 21 YEARS OLD

Nassau Valley Casks Rum

Appleton Estate 21 Years Nassau Valley Casks is the senior expression in the core aged range. The rums are hand-selected pot and column still components, each matured for at least twenty-one years, then bottled at 43% volume with no added flavours. AGEING: extended maturation in American oak gives this release a more advanced cask frame than the younger Black River Casks. The selection favours structure over ester power, so the profile remains measured rather than heavy. The Nassau Valley name underlines the estate source rather than a finishing cask. SUGGESTIONS: serve neat at room temperature in a tulip glass after dinner, or with one large cube if the oak needs a softer edge. Pair with dark chocolate, aged hard cheese or a Dominican medium-bodied cigar.

Tasting notes

Color

Mahogany amber with an olive-green rim.

Aroma

Floral lift, mature nuts, deep vanilla, orange peel, nutmeg, coffee and cocoa.

Taste

Old oak, brown sugar, citrus oil, roasted nut, cocoa and restrained Jamaican ester.

Finish

Long, dry finish with subtle sweetness, warm wood, nutmeg and cocoa.

APPLETON ESTATE Appleton Estate has documented rum-making roots in Nassau Valley from 1749 and remains Jamaica’s oldest continuously operating distillery. The estate sits in St. Elizabeth parish, where cane cultivation, fermentation, distillation, ageing and blending stay closely tied to one place. Joy Spence joined as chief chemist in 1981 and became Master Blender in 1997, shaping the modern aged range with a chemist’s precision and a blender’s memory.