



## APPLETON ESTATE 30 YEARS OLD

### Jamaican Rum | Rare Limited Edition

While the youngest drop of rum has matured for at least 30 years, Appleton 30 YO also contains rums that have matured for more than 50 years, creating a unique rum experience. It is available in limited quantities.

#### **Tasting notes**

##### **Color**

Dark bronze

##### **Aroma**

This rum has a wide range of aromas. Vanilla, tropical fruits, dried orange peel, roasted nuts rounded off with delicate nuances of maple syrup.

##### **Taste**

Sumptuous and soft at the same time, it is characterised by the fullness and roasted aromas of nuts and chocolate, balanced by scents of cinnamon, nutmeg, ginger and oak. Best enjoyed pure or on ice.

##### **Finish**

Soft and spicy, with a buttery honey finish.

About the Distillery Old and new in the Nassau Valley. Jamaica's oldest continuously producing distillery - Appleton in existence for over 260 years - presents a blend of its own rums that have matured for 30 years under tropical conditions. For this process, eight-year-old rums were blended and then filled into the best barrels from Appleton for 22 years. Joy Spence - Appleton's first master blender - used rum from pot stills and column stills. The bottling of this "premium rum" is limited to 4,000 bottles.