



RENEGADE DUMFERMLINE 2020

Pre-Cask Rum | Pot Still | Single Farm Origin

In the mountains of St Andrew's, on the north-east coast of the island, nestles Dunfermline - a venerable distillery lost to Hurricane Ivan - where the loamy silt has been a good source for sugar cane cultivation for centuries. Distilled in a column still rum at the Renegade distillery in Grenada. This rum has been drawn from a sucrose rich cane variety called Lacalome Red, harvested at Anderson's Field, which is in the area known as Mango Lane. Renegade rums are made with sugar cane juice as a primary ingredient, they are natural in colour as in texture, unsweetened and unchill-filtered.

Tasting notes

Color

Clear, colourless rum.

Aroma

This pot still rum shows a sweet note of fig, dried plums, dates and sultanas accompanied by a subtle hint of caramel flavours.

Taste

Exceptional flavour with sultanas and a fresh lemon note, finishing on a soft texture with a gentle hint of caramel.

Finish

Smooth and delightful

About the Renegade Rum Distillery The distillery is located in Grenada, a small, mountainous island of volcanic origin found about 90 miles north of Trinidad and Venezuela, where the central mountains are characterised by tropical moist forest vegetation. Renegade Rum Distillery is an industry-changing project from the man behind the renaissance of Islay's Bruichladdich single malt whisky and Ireland's groundbreaking, terroir-driven Waterford Distillery. His vision is to produce the most profound rum the world has ever seen focused on the cane, terroir and provenance. Renegade Rums are modern masterpieces, carefully designed to bring out the individuality of terroir, the purity of long fermentation and thoughtful distillation.

