

BARBADOS 1998 | 17 YEARS

Samaroli Rum Cask #11 | 2015 Release

Samaroli Barbados 1998 is a Bajan molasses rum bottled in 2015 from cask no. 11, with 250 bottles released. Bottled at 45% volume, it shows the Italian house's quieter side: mature island stock brought down to a measured strength, with emphasis on polish rather than force. AGEING: the rum spent around seventeen years in cask before bottling, with refinement completed in Scotland according to Samaroli's established practice. The cooler climate gives a slower, cleaner evolution than full tropical ageing, keeping the Barbados frame precise while letting the wood speak clearly. SERVING: serve neat at room temperature in a tulip glass. It suits a slower after-dinner pour, especially with roasted cashews, aged Gouda or a medium-bodied Nicaraguan cigar. A single small drop of still water can loosen the cask structure.

Tasting notes

Color

Warm orange gold.

Aroma

Marked oak, coconut, orange peel, vanilla, prune, light tobacco and brown spice.

Taste

Oily and dry, with firm oak, coconut, vanilla, caramelised citrus and a light tannic grip.

Finish

Long, steady finish on dry wood, coconut, vanilla, soft spice and dark fruit. BARBADOS & SAMAROLI Barbados is one of rum's historic homes, with molasses-based production shaped by long-established estates and merchant blending traditions. Samaroli, founded in Rome in 1968 by Silvano Samaroli, approached such stock with an independent bottler's eye: selecting casks for texture, clarity and ageing balance, then bottling them in small runs. This 1998 cask sits at that meeting point between Bajan structure and Italian selection.