



SAMAROLI FOUR ORIGINS

Blended Rum | 2022 Release

Samaroli Four Origins is a 2022 private bottling for Davidoff, labelled as Blended Rum and released in 331 bottles. It brings together components from Nicaragua, Trinidad, Jamaica and Mauritius at 45% volume, with column and pot distillates, molasses and cane-juice bases each contributing a different register. BLEND: Nicaragua 2000 and Trinidad TDL 2010 give the column-still molasses frame; Jamaica 2015 adds the pot-still accent; Mauritius 2015 brings the cane-juice lift. The maturation background includes ex-bourbon and ex-sherry/whisky casks, but the point is balance rather than cask display. SERVING: serve neat at room temperature in a small tulip glass. For the intended cigar match, choose Davidoff Nicaragua Robusto: its coffee, chocolate and leather profile connects naturally with the Nicaraguan component while keeping the blend clear. Roasted almonds or aged hard cheese also work at the table.

Tasting notes

Color

Deep amber gold.

Aroma

Toasted coconut, vanilla cream, cane syrup, clove, citrus leaf and light oak.

Taste

Round and composed: soft molasses, raisin, mild spice, citrus peel and creamy sweetness.

Finish

Clean, dry finish with pepper, green leaf, toasted wood and lingering vanilla.

SAMAROLI Samaroli was founded in 1968 by Silvano Samaroli and became one of Italy's defining independent bottlers. The house is known for selecting spirits as individual voices, then composing releases with restraint rather than volume logic. Its blended releases are not anonymous mixtures: they are curated assemblies, using contrast between origins, stills and cask histories to build a single profile. Four Origins belongs to that compositional side of Samaroli.