



SAMAROLI SAMBA BRAZIL & SALVADOR

2023 Release | Blended Rum

This masterful blend combines two single-cask rums: one Brazilian rum from the renowned Epris distillery—marked BEBC—and one Salvadorian rum from a Restricted Distillery—marked MES8. What makes this rum even more special is the influence of the wood barrels used during its maturation and the cool Scottish climate, resulting in a smooth, full-bodied, and one-of-a-kind rum. Samaroli Samba is partially aged in Umburana (or Amburana) casks, a type of wood traditionally used for cachaça maturation. These casks impart warm flavours of cinnamon, nutmeg, and spice. This limited edition rum is part of Samaroli's Extraordinary Series.

COMPOSITION: • 1 cask of Brazilian rum 2011 from Epris Distillery • Single Cask #53 Barrel • Ex Amburana - Ex Bourbon • Column still / Cane juice and Molasses • Tropical ageing 6 years • 1 cask of El Salvador rum 2008 from a Restricted Distillery • Single Cask #22 Barrel - Ex Bourbon • Column still / Molasses • Tropical ageing unknown

Tasting notes

Taste

A smooth, refined taste with sweet, oily notes seamlessly balanced by fruit and spices.