



Spirit - Rum

Foursquare Spiced Rum

Country: Barbados

Region: Caribbean

Producer: R.L.Seales

Distillery Foursquare Distillery

Style Spiced

Allergens: Not known

Bottle size: 70cl - abv: 37.5%



It was not until the 1906 Rum Duty Act was passed that the industry began to develop as we know it today. Prior to this, distillation took place on many of the plantations, but the new law meant the distilleries had to obtain a licence and could sell only in bulk.

R.L. Seale is one of Barbados' oldest trading houses, a family-owned business whose involvement in rum making has extended from father-to-son since 1820. The current head distiller, Richard Seale, is one of the region's most innovative distillers and blenders and has a passion for producing perfect rum with great flavour.

The Foursquare Distillery occupies the site of a former sugar factory that dates back to 1636 and is now one of the most modern and efficient rum distilleries in the world. It has been designed to be highly energy efficient and environmentally friendly. The distillery produces light rums in a three-column vacuum still and heavier rums in a modern pot still.

The company produces the island's number one selling white rum, and for export, the Doorly range. Hence many of the Bridgetown trading companies became bottlers, including Martin Doorly & Co, and the growth of branded names began. Martin Doorly evolved into Doorly's Macaw Rum, and became the first bottled rum exported from the island. Doorly's rums are still famous throughout the world and are made at one of the world's most modern rum distilleries.

This aged spiced rum is a Seale family secret recipe – handed down from generation to generation and distilled at the historic 60 acre Foursquare Distillery.

NOSÉ - An immediate fragrance of star anise, vanilla, cloves and cinnamon followed by some orange. On the palate fresh anise comes through prominently,

PALATE - Fresh anise comes through prominently, developing into a complex array of sweet Caribbean spices with great balance between the spices and herbs.

FINISH - A slight ginger kick.

