

XO INSOLENT

METHOD

DICTADOR RUM XO INSOLENT is made from the first press sugar cane juice fermented for 60 hours and 100% pot distilled. It is aged using the combination of ex-bourbon barrels, ex-sherry butts and charred port casks to give the rum those sweet and smoky flavours from the oak. By carefully hand-picking barrels from each year's vintage, a master blender marries together these unique liquids to create that beautiful blend which is XO Insolent.

TASTING NOTES

A deep, mahogany shine that creates an unforgettable colour in the glass. A strong vanilla and honey nose with hints of white chocolate and parfait caramel. An extremely smooth mouthfeel with fudge, intense vanilla and Colombian coffee on the palate. A long finish delicately balanced with light oak for a sweet, yet strong experience.



spirits_colombian aged rum