

# LEGADO ORGANIC

# BARREL FINISHED RUM

This organic certified rum is the perfect harmony of carefully and skillfully blended pot and column rums which are all distilled onsite at our Sugar Mill distillery, Legado.

After years of blending organic aged rums we produce from fermented molasses, cane honey and freshly squeezed cane juice, we have found the perfect balance for flavors. Unlike other rum distilleries, who only employ one or two methodologies, Legado Organic Aged rum combines the best characteristics of several styles of rum. There is a special character that draws from the French Agricole style. You will find a rich deepness in the spirit reminiscent of the robust flavors of Jamaican rums distilled from molasses. To further add to the complexity of this special aged organic rum, you will find yet more layers of flavor provided by the cane honey fermented rum.

This blend is made with a minimum 3 year barrel aged rum and up to 6 years. We barrel and age onsite at our distillery.





Legado Organic Aged Rum (750ML)

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### **Product Specs:**

■ APB 750ML: 6 Bottle Case. SRP \$\_\_\_\_

### **Shipper Dimensions:**

**■** APB 750ML: 11.42"L x 8.27"W x 10.24"T

## **Bottle Dimensions:**

**■** APB 750ML: 9.449"T x 3.346"W

### Florida Brand Registration:

**■** APB 750ML:\_\_\_\_\_

## TTB Cola Registration:

**APB** 750ML: 23075001000764