



# 1836 ORGANIC RUM

## RADERMACHER DISTILLERY

### 1836 ORGANIC RUM

Two centuries of expertise and a rigorous selection of its raw materials go some way towards explaining the distillation secrets of the Radermacher distillery. Uncompromising on quality, it remains faithful to ancestral traditions and recipes while bowing to the demands of modern production, which come together to create distillates of exceptional purity.

Organic farming without the use of artificial pesticides, chemical fertilizers, irradiation, or genetically modified grain is ecology friendly for land and water.

For the Organic 1836 range only certified organic grain is used

# 1836 ORGANIC RUM

By Radermacher Distillery



## How it's made

A delicious Fair Trade and Organic rum from the Radermacher distillery, who have been distilling for nearly 200 years in Belgium. Made from a distillate of fresh, organic sugar cane juice, produced in Paraguay, this is a wonderful rum produced in the Agricole style.

The rum has been matured in Limousin oak casks that have previously held Lambertus single grain whisky, also produced by Radermacher. 1836 Rum also undergoes a finishing process in New American oak casks, adding a little brightness and spice.

Interestingly, the rum is filtered through fair trade Cocoa Nibs, a method of production inspired by the Lincoln County process.

The result is a well rounded and vibrant rum, with notes of fresh grassy cane, lime rind, pineapple, banana, mango, bitter chocolate, a touch of bright grain, espresso, cedarwood, nutmeg, allspice and ginger. The filtration process has given this rum a velvet mouth-feel.

DENOMINATION	CONT.	ALC. VOL %
Organic Rum	70 cl	40 %



Belgian Beverage Asia Co., Ltd  
31, Punnawitti 30  
Sukhumvit 101 Road.  
Phone: 02 105 4039  
Email: Sales@belbev.asia  
Monday-Friday 10 am – 6 pm



### COLOUR:

A mahogany coloured rum with amber highlights.

### AROMA:

Delicate nose with lovely scents of caramelised and roasted fruit.

### TASTE:

The aromatic palette reveals warm and soft notes of toffee, cocoa, tobacco leaves and nuts.

### CONSUMPTION :

The 1836 Organic Barrel Aged Rum is best served on its own and at room temperature so that the full power of its perfumes can be released. It's also an ideal base for cocktails and long drinks.

### STORAGE:

We suggest storing the bottles in a cool and dark place.



Agriculture biologique UE  
EU biological agriculture  
EU biologische landbouw  
**BE-BIO-01 CERTISYS**

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