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BEVX REPORT

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DON Q RESERVA 7 RUM

Analysis

The Don Q Reserva 7 is a masterful blend of light, column still Rums and heavy, single copper column stills Rums aged for a minimum of seven years in American oak. For this unique blend, Master Blender Jaiker Soto collaborated with Senior VP of Manufacturing and Maestra Ronera Silvia Santiago, along with Roberto Serrallés, sixth-generation Rum maker. This new release is also presented in a new bottle with an updated logo design — but the real story is the great new Rum!

Cool Grade = A | Value Grade = A

Tasting Note

Brilliant copper to amber color. The nose is absolutely beautiful and complex offering scents of deep caramel, baked orchard fruits, roasted nuts, cocoa nibs, and brown baking spices. The palate echoes the nose being lush and rich while vibrant with caramel and silky brown butter foiled by accents of pepper, oak, and a subtle salinity. Medium to full-bodied with perfect balance as the spice notes and abundant acidity match the decadent caramel flavors. A blend of light and heavy Rums aged in American oak for a minimum of seven years.

How to Enjoy

Serve neat or on the rocks. The Don Q Reserva 7 is also great in classic and modern cocktails.



Category: Rum/Rhum

Sub-Category: Aged Rum

Origin: Puerto Rico

Retail Price: \$24.99

ABV: 40%



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