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Sean Ludford's BevX.com

# BEVX REPORT

August  
2022

## RUBIROSA PRIVATE RESERVE 4 YEARS OLD RUM

### Analysis

This wonderfully balanced and vibrant Rum is made primarily with both molasses and fresh cane juice. It's aged first in American white oak (Whiskey) casks and then finished in French oak Cognac barrels. Rubirosa is made at the Dominican's largest Rum distillery from an old recipe that has been out of use for some time. The Rubirosa 4 year is much more nimble in the glass than most aged Rums with lively fruit notes and loads of spices accented with enough citrus to keep you wanting another sip.

**Cool Grade = A | Value Grade = A**

### Tasting Note

Deep golden/amber color. The aromatics are intoxicating, offering waves of butterscotch, dense black cherry, vanilla bean, and roasted banana accented by notes of fresh cigars, tropical grasses, and rich caramel. The palate echoes the nose delivering a gorgeous tropical fruit and caramel centric core with waves of nutmeg, candied orange peel, and complex black pepper notes. Medium-bodied with perfect balance thanks to a bright dose of acidity that keeps the palate vibrant. The ideal cocktail Rum, aged in American white oak and finished in Cognac barrels.

### How to Enjoy

The Rubirosa 4 year is superb in all of our favorite Rum cocktails but it's complex enough to sipped on the rocks.



**Category:** Rum/Rhum

**Sub-Category:** Rum

**Origin:** Dominican Republic

**Retail Price:** \$24.99

**ABV:** 40%



**95 POINTS**

**MORE THAN THE SCORE**

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