

Tahitian Vanilla Bean Rum

Key Facts:

- Distilled in Northern California by Miles Karakasevic, 12th generation Grand Master Distiller from Europe, and his son, Marko, 13th generation Distiller
- Distilled from sugar cane syrup to highlight the fragrance of fresh cane
- One of only a few available rums distilled *in* the U.S.
- Classic Alambic Charentais Pot Still double-distillation
- The 100% real Tahitian Vanilla Beans are extracted for three months, then blended into Charbay Cane Rum
- Barely filtered to preserve body, mouthfeel & fragrance of tropical sugar cane & vanilla
- The aroma: sugar cane sweet aroma wraps around real vanilla flavors that are naturally soft. Miles sourced the finest whole, fresh vanilla beans available
- The flavor: elegant smooth cane spirit & graceful authentic Tahitian Vanilla Bean flavors



Technical Facts:

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|--------------------|-----------------|
| Alcohol: | 35% by volume |
| Bottle Size: | 750 ml / 6 Pack |
| Cane Syrup Source: | Maui + Jamaica |
| Vanilla Source: | Tahiti |
| Suggested Retail: | \$48 |

“CLASSIC” 100_{PTS} / HIGHEST RECOMMENDATION – WINE ENTHUSIAST

“10 FAVORITE RUMS” - Private Clubs Magazine/Anthony Dias Blue

“TOP 100 SPIRITS IN THE WORLD (Twice)” - SPIRIT JOURNAL

Serving Suggestions

- Pour over ice in a rocks glass
- Enjoy with a splash of Coke
- Pour 2 oz. over ice, top with Guava nectar, add a lemon peel

Charbay Rum Mojito

- 1 oz. fresh lime
- 1 oz. fresh simple syrup
- 15 fresh mint leaves
- 2.5 oz. Charbay Tahitian Vanilla Bean Rum
- 2.5 oz. Club Soda

Muddle mint, lime & simple syrup with vigor: add ice, rum, club soda & stir well. Garnish with a lime wheel.