

— SINCE 1978 —
AMATHUS
DRINKS TO THE WORLD



SALCOMBE RUM LANTERN ROCK

SKU: RUSALLR

Salcombe Rum 'Lantern Rock' has been lovingly handcrafted in small batches of 750 bottles, made up of a blend of 38l and 95l casks previously used for ageing bourbon. With gently fermented first-rate molasses, unrefined sugar and a blend of yeasts, it is distilled on traditional 60 litre hand beaten copper pot stills before being laid to rest in the oak barrels for 6 to 12 months. Unlike most rums, Salcombe Rum 'Lantern Rock' has no sugar added after distillation, neither is it darkened with the addition of extra colouring. The result is an exceptionally sophisticated rum with an outstanding balance and spectrum of flavour.

