

# PROVIDENCE

**E**stablished in 2018, Distillerie de Port-au-Prince is one of the newest and smallest distilleries in the Caribbean. The project sprung out of the passion of the Linge Family whose history of working in rum dates back to the 18th century. Master Distiller Herbert Linge Jr. and his family are reconnecting with their roots and rediscovering the methods and techniques of their ancestors.

Distillery de Port-au-Prince's Providence Rums are crafted with the respect for the land, agriculture and people of Haiti.

## PROVIDENCE 3 YEAR OLD 2020



### PRODUCTION

Raw material	Cristalline Cane Syrup
Still type	Müller Pot Still
Cask type	Ex-Providence
Age	3 Years Old
Bottling strength	52 %
Number of bottles	5192

Providence 3 YO 2020 represents the second aged rum release by Distillerie de Port-au-Prince - and the first for the US Market. Providence is produced from sugar cane syrup from the heritage Cristalline variety from the fields of Michel Sajous, located 150 kilometers north of the distillery. Fermentation of the syrup is carried out using proprietary yeasts and dunder - the organic materials left in the pot still after distillation - allowing for the development of a particular aromatic complexity. The wash is distilled in a Müller pot still where it comes off the first run of the still at 25-30% ABV and the second distillation at 72-78% ABV. This release was aged for three years in ex-Providence casks: the new American oak casks with level two charring are meticulously filled and emptied with Providence rum repeatedly over a two-year period. The Providence-seasoned casks are then filled for aging in the tropical conditions of Haiti, which enables the rums to capture a full expression of its own identity without influence of other spirits. This new release stands out for its energy and depth of rich fruit and spice. Additive-free.

### TASTING NOTES

**Nose:** Expressive and balanced, opening on lime, clementine, and banana with a touch of varnish, then evolving into herbal notes.

**Palate:** Precise and lively, with white chocolate and honey leading to floral and vanilla nuances.

**Finish:** Long and ample, starting peppery and herbal (oregano, menthol), then returning to juicy peach notes.

