



# ARHUMATIC

## ARHUMATIC Tropicae Solis Jamaican Rum – 10 exotic fruits

Rhum Arrangé – 35%, 700ml



**Range** Demanding professionals with a passion for fruits and vegetables, Clémence and Thierry Ogez have honed their knowledge of quality, sourcing and seasonality. Transferring their knowledge and passion for produce, in 2014 they began their journey to become true "master blenders" of their craft: *rhum arrangé*.

They have combined their love of produce and rum, carefully sourcing both from the places that can contribute something special and unique..

Always seeking quality and authenticity, their collections evolve throughout the year, allowing the selection of ingredients according to 4 primordial criteria: Seasonality, Quality, Taste and Perfect ripeness.

The result is a long and demanding research: each *rhum arrangé* is produced with different recipes until the perfect one is found in order to show the essence of Arhumatic.

**Product description** Tropicae Solis combines the power of a Jamaican high ester rum with the exotic flavors of passion fruit, pineapple, frécinette, star fruit, mango, combava, pomegranate, kiwi, lime, ginger and cane syrup. The aromatic palette is a tasty alternation of heady, sweet and sour sequences harmoniously intertwined with each other.

**Tasting notes Profile:** Harmonious and complex.

**Nose:** Bright and flavorful. Combava, pineapple and light empyreumatic notes.

**Palate :** Powerful and tasty. Ginger, ripe kiwi, passion fruit, sugar cane and fresh herbs.

**Finish :** Soft and enveloping. Slight bitterness, lime, star fruit, petroleum and pomegranate berry.

**Tasting advice** We recommend enjoying Arhumatic *rhum arrangés* neat, over ice, with sparkling wine or water. A bottle of *rhum arrangé* provides a convivial experience shared after dinner or as a complement to an afternoon with friends. While Arhumatic is delicious chilled over ice, please do not refrigerate the bottle for extended periods or the fruit may discolor.