



ARHUMATIC

ARHUMATIC Criollo

Cacao & Banana

Rhum Arrangé – 29%, 700ml



Range — With over ten years of experience in France's top produce markets, Clémence and Thierry Ogez have honed their knowledge of quality fresh fruits. ARHUMATIC started as the blending of rum and fruit for personal enjoyment and has led to a passionate business, now exported globally.

ARHUMATIC was founded in 2014 to create craft artisanal rum arrangé. Always seeking the best expression of authenticity, their collections evolve throughout the year with the selection of ingredients according to four integral criteria: Seasonality, Quality, Ripeness and Taste.

Each bottle is the result of long and demanding research. Many recipes are tried and tested until the perfect balance is struck, showing the best possible expression of ingredient and blending.

Product description — ARHUMATIC Criollo combines a variety of small, sweet banana from Guadeloupe called la banane frécinette with the sultry warmth of Criollo cacao beans grown in the Dominican Republic. The resulting expression of these tropical fruits provides a re-imagined approach and expression of a classic flavor combination. The fruits are macerated in perfect balanced with the fresh, grassy and vegetal nature of Guadeloupe's *rhum agricole*.

To Enjoy

We recommend enjoying ARHUMATIC rum arrangé neat, over ice, with sparkling wine or water. A bottle of rum arrangé can be enjoyed as a convivial experience shared after dinner or as a complement to an afternoon with friends. ARHUMATIC can be refrigerated before serving, but to maintain the integrity of fruit, it should not be stored in the refrigerator for long periods.