

THE DEMON'S SHARE 12 YEARS CHIANTI BARREL FINISH

TECHNICAL SHEET



NAME: The Demon's Share 12 years old Chianti Wine Barrel Finish

ALCOHOL CONTENT: 41% Vol.

SIZES AVAILABLE: 70 cl

COUNTRY OF ORIGIN: PANAMA

ORIGIN OF RAW MATERIALS: Panama

DISTILLERY: Bodegas de America SA, Panama

PRODUCTION NOTES:

- ✓ sugar cane molasses
- ✓ column still - continuous distillation
- ✓ ageing methodology: natural minimum ageing of 11 years in oak barrels (in Panama) and 1 year in Chianti barrels (in Italy)

TASTING NOTES:

COLOR: Amber with hints of deep red.

NOSE: A complex and captivating bouquet. The fragrance of violets brings a delicate floral note, harmonizing beautifully with the ripe sweetness of black cherry and red plum.

PALATE: A velvety texture unveils flavors both robust and refined.

Notes of roasted coffee beans come forward, providing a rich, slightly bitter undertone that complements the rum's inherent sweetness.

Alongside the coffee, a touch of toasted wood brings a smoky, almost savory quality, underscoring the influence of the Chianti barrels.

This interplay between sweet, fruity notes and darker, roasted tones creates a balanced, multi-layered experience.

FINAL: Long, smooth, and invitingly warm. A lingering warmth spreads across the palate, enriched by subtle tannic traces from the wine barrels.

The final notes bring a soft spiciness and a gentle oak flavor that fade gracefully, leaving behind a pleasant memory of red fruits and smoky wood.

PRIZES:

None Yet!