

Dos Maderas

TRIPLE AGED



PRODUCT FILE

Dos Maderas 5+5



Production

After 5 years of aging in the Caribbean and another 3 in our Jerez facilities in casks that previously held Dos Cortados, “Dos Maderas 5+3” enters a third and final aging phase in casks that were previously used for aging Don Guido, a Pedro Ximénez of more than 20 years, to create the extraordinary Dos Maderas 5+5.



Tasting Notes

Appearance: Dark amber color, deep and bright, with mahogany reflections. Its intense tonality is due to the final phase of aging in Pedro Ximénez casks. Its dense appearance anticipates a structured and complex rum.

Nose: Intense and enveloping, with sweet notes of dried figs and raisins that evolve into nuances of vanilla, tropical spices and an elegant background of toasted wood and Sherry wine.

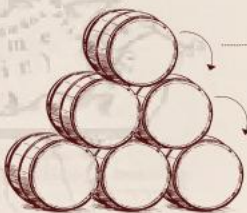
Palate: Broad, smooth and deep. Ripe, juicy fruit dominates, balanced by hints of smoky oak, hints of tobacco leaf and a warm, persistent aftertaste, in which the vinous notes of its final aging in Pedro Ximénez barrels reappear.



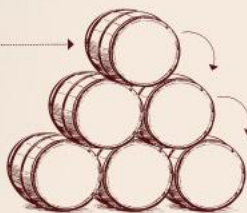
TO SPAIN

20 YEARS OLD
PALO CORTADO CASKS

20 YEARS OLD
PEDRO XIMÉNEZ CASKS



3 Years



2 Years



Bot. Box	Vol. BOT/CL	Cases PER LAYER	Layers PER PALLET	TOTAL
6	70	12	5	60

EAN Bottle 8410028000814
EAN Box 8410028000975