

VINO FINO

Explore a World of Wine

LAST LIGHT SOLERA AGED RUM 700ml



\$99.99

Product Code:	31990	Closure:	Cork
Country:	New Zealand	Unit:	Each
Style:	Spirits	Volume:	700ml
Variety:	Rum	Alcohol:	45.5%



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Distillery notes

"At Last Light we use a system of fractional blending, called a solera. This is because none of us are trained blenders. So this technique, famously used in sherry, port and madeira, allows us to mature and blend different batches of rum simultaneously and helps us create a balanced and consistent maturation profile, without any of our untrained noses messing up the final blend.

In a solera casks are arranged in tiers known as nurseries and each nursery contains rum of the same age. The youngest rums are matured in the upper nursery, the oldest are matured in the bottom. When we bottle our Solera aged rum, we will only use rum from the bottom of the solera. These casks are then topped up with rum from the nursery above and so on and so forth until we get to the upper nursery which is then topped up with new make rum.

In this way we are continuously blending younger rums with older rums whilst also allowing them to marry and mature on oak. See! Totally nose proof! Our casks used in the solera are a combination of American and French Oak which have previously matured NZ white and red wine. This adds another layer of complexity to the overall maturation profile of our Solera Aged Rum and using a solera system allows these complex flavours to balance and harmonise.

A bright nose of apple, pear drop with honey and hot toddy spices bound with maple syrup sweetness. Solera is soft on the palate with lashings of sweet candied sugar followed by soft liquorice, cinnamon and nutmeg behind which the oak reveals itself softly. The well integrated oak adds a soft vanilla touch that fades to a lingering spicy finish.

Nose: cinnamon, brown sugar, maple syrup, stewed apples, autumn fruits, apple, orchard fruits,

Body: candied, burnt sugar, wood lacquer, fresh varnish, oaky, rubber

Finish: drying medium, oaky, spices, vanilla."

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CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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