

  
**BLACK  
TOT**  
*Historic Solera*  
**RUM**



Black Tot Historic Solera is a decadent and elegant rum which has been aged in oak barrels that have been seasoned with Pedro Ximénez and Oloroso Sherries, before being further aged through a traditional 3-tier Solera process.

Solera's magic lies in blending rums of various ages. The younger rum interacts with the concentrated essence of older expressions, acquiring richer characteristics with each step. This continuous marriage between these various ageing rums results in a rum showcasing remarkable depth and character.

Historic Solera is best enjoyed neat and in bold, rum-forward cocktails.

70CL | 46.2% ABV

### TASTING NOTES

#### NOSE

The nose is a decadent blend of figs, plums, chocolate and fudge, with warming spices emerging.

#### PALATE

On the palate, rich, velvety textures embrace flavours of dark chocolate and a subtle coffee undertone.

#### FINISH

A hint of citrus zest brightens the experience alongside the ripe tropical fruit notes, leading to a satisfyingly dry finish with lingering spice and dried fruit.

### TECHNICAL SPECIFICATIONS



#### ORIGIN

Guyana, Barbados & Jamaica



#### MATURATION

Tropical & Continental



#### RAW MATERIAL

Molasses



#### CASK TYPE

Ex-Bourbon, Oloroso, Pedro Ximénez & Historic Solera Sherry Casks



#### NON-CHILL FILTERED



#### NO SUGAR ADDED

### BLEND COMPONENTS

**40%**

Guyana Style Aged  
3-5 year Guyana pot/column still

**35%**

Barbados  
5 Year pot/column still

**20%**

Guyana Style Unaged  
unaged Guyana pot/column still

**5%**

Jamaica Aged  
3 year high ester pot still