



95
POINTS

Tasting Panel Magazine

BEST OF
THE BEST

2020

Robb Report

NOTABLE AROMAS OF RAISIN, PEACH AND MAPLE ARE EASY TO FIND, EVEN WITHIN THE REALM OF A 131-PROOFER, MADE FROM BLACK-STRAP MOLASSES. APRICOT TART AND GINGERSNAP ARE ALERT ON THE PALATE. SWEET CREAM, DRIED FRUITS, AND NOUGAT ARE ACCOMPANIED BY MAPLE AND SUCCULENT, RIPE PEACH. THE HAND-MADE CRYSTAL BOTTLE IMPARTS LUXURY AND THE DESIGN IS A NOD TO THE EARLY 20TH CENTURY. IT IS PACKAGED IN A MAHOGANY-STYLED GIFT BOX.

— TASTING PANEL MAGAZINE

DOMINICAN RUM
KIRK and SWEENEY
SANTIAGO De Los CABALLEROS, D.R.
XO

★ TASTING NOTES ★

Aroma

This is unrivaled XO rum from Kirk and Sweeney with a highly polished color of deep amber with light golden hues. The nose dominates with layers of dried fruits and oak with subtle hints of caramel and toffee.

Taste

At first sip, flavors of toasted oak and vanilla delight the senses with hints of raisin and sherry, built upon layers of spice and sweet dried fruits.

Finish

Long, warm and robust finish through the end. This XO rum leaves you with a desire for more.

Alcohol

131 PROOF / 65.5% ALC. BY VOLUME

Bottle Size

750 ML

*Suggested
Retail*

\$229

★ DESIGN ★

The handmade crystal glass is ultra-premium and was inspired by traditional bottles that were used during the rum-running era of the early 20th century. The stopper is also crafted of crystal and is custom to each and every bottle for a precise fitting. The intricate lettering is sandblasted and carefully hand-painted in a luxurious gold.



Inspired by an old captain's reserve cigar box, the bottle is enclosed in a rich mahogany-styled gift box and opens just as a treasure chest or old trunk might. Playing off the concept of global navigation, antique nautical maps of the main rum smuggling route as well as a compass are printed in gold in the cream leathered interior. The coordinates of the location where the historic Kirk and Sweeney schooner was seized by the United States Coast Guard are prominently shown on the inlaid ribbon.

★ PRODUCTION ★

The process begins with quality "Blackstrap Molasses" which is the byproduct of hand-harvested sugarcane sourced just south of the distillery. The liquid is carefully fermented, distilled and aged in American oak barrels in the Dominican Republic.



KIRKANDSWEENEYRUM.COM

