

## Plantation Pineapple Rum

£39.95



**Vintage:**

**Bottle Size:** 70cl

**Alcohol %:** 40%

**Country:** Trinidad and Tobago

**Description:** This rum was created by Alexandre Gabriel, cellar master Plantation and David Wondrich, author of the book *Imbibe!* It is a tribute to the esteemed Reverend Stiggins whose favourite drink was the "pineapple rum" in the *Pickwick Papers* by Charles Dickens. Not intended for sale, the rum was created to share among colleagues and friends at Tales of the Cocktail 2014. "Victim" of its own success, it is now available in the United States. The manufacturing process of Stiggins' Fancy Plantation Pineapple is complex.

**Cepages:**

**Group:** Rum

**Sub group:**

**Colour:** Flavoured

**Closure:** Cork

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:**

**Food / cocktail recipe:**

**Press** Winner of Best New Spirit at Tales of the Cocktail 2016.

**Awards**

**Other Info:** "Plantation Pineapple" Rum is the fruit of the labor (third collaboration!) inspired by the enthusiasm between Alexandre Gabriel and David Wondrich. Working together to create Pierre Ferrand 1840 Original Formula which was introduced at "Tales of the Cocktail" festival in 2011 and went on to win the award for the Best New Product in the "Cocktail

Spirit Awards" of 2012. The second collaboration resulted in the Pierre Ferrand Dry Curaçao launched in 2012 which was elected "Spirit of the year" at the Berlin Bar Show in 2012.