

Bellamy's Reserve Rum is all about rum rarities, selected single casks and special finishes – aiming to offer you uniquely aged and easy to drink premium rums.

This Bellamy's Reserve Rum was distilled from molasses at the Don José Distillery in Panama in August 1997. It was allowed to mature to perfection for a whole 26 years in a former bourbon cask before being bottled. Out of these 26 years, the rum matured for the first 8 years in a tropical climate and starting from December 2005, it matured under continental conditions. Bottled at cask strength of 56.3% volume, this single cask rum impresses with notes of salted caramel, wood, and fruity hints.

Only 192 bottles of this liquid pleasure from the world of rum were bottled in total.

Aroma: Fresh, salted caramel, nutmeg, roasted hazelnuts, nougat cream, pepper, fermented fruits, oakwood.

1997 PANAMA 26YO SINGLE CASK	
Article №	5117
Food category	Spirit (Rum)
Capacity	700 ml
Alcohol content	56,3% vol.
Case content	6 bottles
EAN code bottle	4260252379538
Bottle weight	1,6 kg
EAN code case	4260252379545
Case weight	10,2 kg
Pallet configuration:	
Cases per layer	10
Layers per pallet	4
Cases per pallet	40
Country of origin	Panama
Colorant	None
Allergens	None
Food entrepreneur	Perola GmbH Ronhofer Hauptstr. 299 90765 Fürth Germany



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BELLAMY'S RESERVE RUM 997 Panama 26yo single cask