

# ANTELOPE ISLAND RED



**MADE FROM:** 40% ABV light rum fermented with Turbinado cane sugar and fancy molasses from Lu La Farms in Belle Rose, LA.

**PROCESS:** Our flagship spirit, Antelope Island Rum rested in former-fill Cabernet wine barrels from Hells Canyon Winery in Idaho between 3-4 years.

**TASTING NOTES:** Scents of black tea, dates, and orange peel with a hint of blackstrap molasses. The palate delves deep with black pepper, black olive, and anise. At 90 proof, the heat is tempered with sweeter notes of cedar and tangerine zest

#### **AWARDS AND RATINGS:**

- 83 Points, Tastings.com
- 92 Points, Tasting Panel Magazine

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