



## Valinch & Mallet

- INDEPENDENT SPIRITS -



### SPIRIT PROFILE

Spirit: Multi Column Rum  
Distillery of Origin: Undisclosed  
Maturation: 12 years  
Cask Type: Ex-bourbon barrel  
Bottling Strength: 58.6% ABV CASK STRENGTH  
Total US Release: 132 bottles

### “PMD” DISTILLERY PROFILE

Region: Panama  
Founded: Panama, 1908  
Current Capacity: 4.0 MLPA  
Owner: Family owned  
Note: Recognizing that burning the cane is detrimental to the quality of juice, none of the cane is burned before it is harvested. It is also one of the few companies in the Caribbean that harvests all of their cane by hand providing much needed employment in its rural area.

### FROM DAVIDE ROMANO, OWNER of VALINCH & MALLET

“Nose: Vanilla, Fudge, biscuits, marzipan.  
Mouth: Caramel fudge, shortbread, vanilla.

“It comes from an undisclosed distillery in Panama but it is actually the only distillery in Panama that doesn’t burn the cane field prior to harvest, thus moving toward a more environmental friendly production and also toward better working conditions for its workforce, an ugly fact the one of “almost slavery” that has been unfortunately part of rum history for centuries and that is still controversial nowadays especially for plantations that still use human workforce for the harvest.

Distilled in the Spanish style with a multi column modern still to a higher rectification point than the one achieved with a pot still. It draws the majority of its character from the maturation style and the cask in which it spends time before being bottled: 8 years of tropical ageing out of 12 ”