

PAPA ROUYO

Éritaj Batch 2 is the second bottle in a series of "Single Cask" isolated by our Artisans for their exceptional aromatic profile and whose maturation has been carefully monitored on a daily basis. Each batch has its own identity, depending on the distillate, cask type and toasting method, Éritaj Single Casks are the expression of both a farming method handed down through generations of farmers, and a return to traditional distillation in pot stills.



General Informations		Tasting notes
DENOMINATION ALCOHOL PROOF	Rhum de Terroir 55,3%	Éritaj Batch 2 offers a deep mahogany colour.
BATCH	N°2	Pronounced intensity, the first nose reveals a dominant of nuts, cherry pit and fine encaustic
Terroir & Aging		notes. On aeration, the rum reveals atypical aromas of dark tobacco leaves, cocoa, muscovado
CANE VARIETIES	R579 / B80.0689	sugar and orange peel.
SOIL	Clay-limestone	
LOCALISATION	Le Moule	The attack is supple, the rum is full-bodied but the tannins are integrated, the hallmark of Éritaj Single Cask. The finish is long and diffuse, with a
TYPE OF CASK	Single Cask - New American Oak	
Distillation & Reduction		retro-olfaction reminiscent of a Dominican cigar wrapper.
METHOD	Pot still	Éritaj Batch 2 is a racy, intense rum.
DISTILLATION	October 2021	
BARREL FILLING	October 2021	

Food and rum pairings

REDUCTION

On the savoury side, Eritaj enhances a «Péyi» beef stew with spicy red bean rice and maracudja sauce. On the sweet side, opt for a local cocoa-based classic. For cigar aficionados, Éritaj is the perfect accompaniment to an Arturo Fuente "Anejo" (Robusto), paired with the "Ella & Louis" album by Ella Fitzgerald & Louis Armstrong.

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Alcohol abuse may damage your health. Drink responsibly.

With Saint-Claude spring water