

HenTho Spiced Rum

Origin:	Polgium		
Origin:	Belgium		
Alcohol percentage:	40% ABV		TREATED OF INSTALL
Contents:	70 cl		Service Labor
Bottle Color:	Clear		The second second
Rum Type:	Spiced Rum		
Rum Color:	Reddish brown		
Base rums:	A blend of	^f a Jamaican Rum and two Rum	
	Agricole from Guadeloupe and Martinique.		
Taste:	A heartwarming blend of Bourbon Vanilla, Roasted Coconut (bio), Raw Cacao		
	Nibs (bio), Jamaican Pepper, Raisins, Fresh Orange Wedges and a hint of		
	Evaporated Sugar Cane Juice (bio).		
Spicing Process:	The abovementioned spices and fruits are added to the blend of the 3 base		
	rums. After the maceration period, it is time to filter the raw rum and to		
	dilute it down to 40% ABV. Once at the diluted strength, the spiced rum is		
	stored in vats to mature until tested (tasted) ready for consumption. The final		
	steps are bottling, labeling and boxing up.		
Keywords:	Small batch, craft micro-distillery, family business, owner operated		
Producer:	HenTho Spirits (an Antwerp Gin Company brand)		
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	Distillery:	Kielsbroek 4	
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