



108.3  
PROOF

# DOC SWINSON'S

LEGENDARY  
WHISKEY BLENDEERS

## LOST NECTAR

A Unique Blend of Rums  
For our Solera System

### WHERE'S THE RUM GONE?

This limited bottling of rum we blend and age in house, designed specifically to influence the barrels used in our Solera system. Our ex-bourbon casks are filled with this rum to impart its characteristics into the oak then emptied out. The now rum soaked barrels are used in producing our awarded Doc Swinson's Alter Ego Solera Method Rye Whiskey.

When explaining how we make our own blend of rums for the solera system we kept getting asked; "but where does the rum go?" So here it is! A limited offering for 2022

### Sensory Notes

- 👃 Pineapple, apricot, whipped honey butter, tropical fruits and toasted oak
- 👅 Pineapple rinds, apricots, caramel, cedar, palm sugar
- 📝 A unique rum with expressive notes of citrus and holiday spice cake, silky with a punch straight or bold enough for a solid rum drink.

LIMITED FIRST RELEASE



10.9% -Sherry Casks 1.1yrs  
13.6% -Bourbon Cask 2.5yrs  
33.8% -Bourbon Cask 1.8yrs



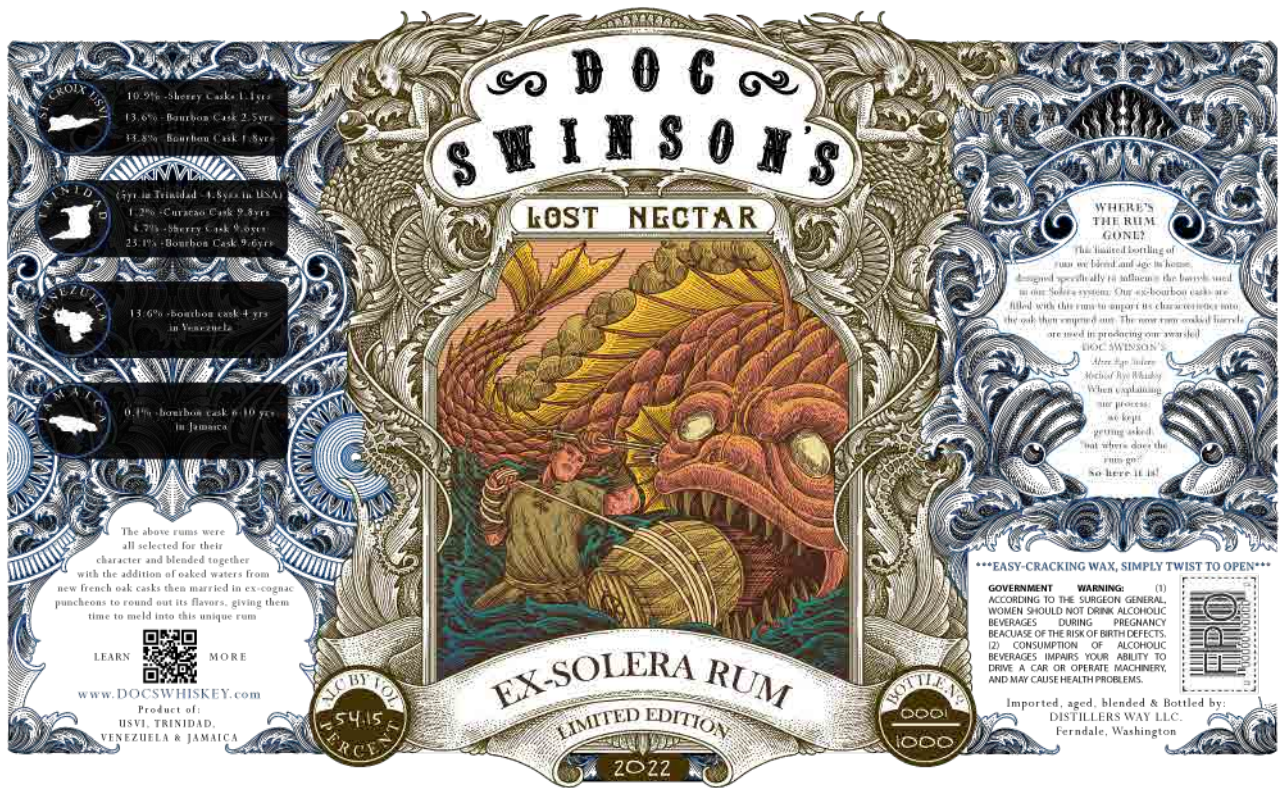
13.6% -bourbon cask 4 yrs  
in Venezuela



(5yr in Trinidad -4.8yrs in USA)  
1.2% -Curacao Cask 9.8yrs  
3.7% -Sherry Cask 9.6yrs  
23.1% -Bourbon Cask 9.6yrs



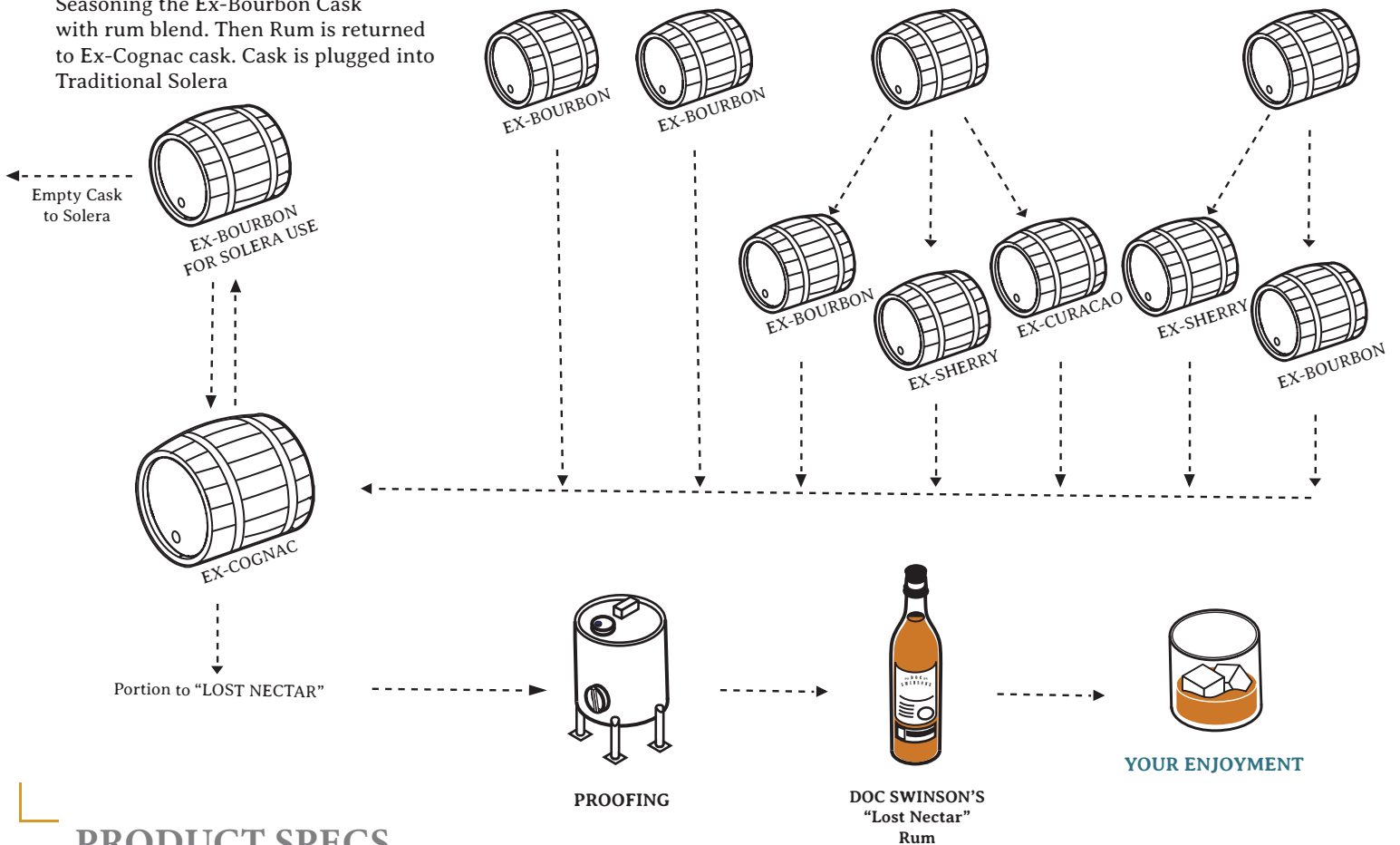
0.1% -bourbon cask 6-10 yrs  
in Jamaica



## Process Method

Seasoning the Ex-Bourbon Cask with rum blend. Then Rum is returned to Ex-Cognac cask. Cask is plugged into Traditional Solera

VENEZUELA JAMAICA TRINIDAD & TOBAGO ST. CROIX, USVI



## PRODUCT SPECS

**Case Dimensions:**  
13"H x 9.75"L x 6.5"W

**Case Contents**  
6X 750ml Bottles

**Bottle Dimensions:**  
12.1"H x 3"W

Bottle UPC: 850167007998  
Case UPC: 10850167007995

