



XO

*Edición Limitada N°3*

IN THE SPIRIT OF THE RUM-RUNNING SCHOONER *KIRK and SWEENEY*, THIS XO RUM IS WELL WORTH PURSUING. HANDCRAFTED IN SANTIAGO DE LOS CABALLEROS IN THE DOMINICAN REPUBLIC, THIS RUM ADHERES TO THE VERY STRICT REGULATIONS TO BE CALLED “DOMINICAN RUM”.

BOTTLED AUGUST, 2021

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DOMINICAN RUM  
**KIRK and SWEENEY**  
SANTIAGO De Los CABALLEROS, D.R.  
**XO**

★ TASTING NOTES ★

*Aroma*

This is unrivaled XO rum from Kirk and Sweeney with a highly polished color of deep amber with light golden hues. The nose dominates with layers of dried fruits and oak with subtle hints of caramel and toffee.

*Taste*

At first sip, flavors of toasted oak and vanilla delight the senses with hints of raisin and sherry, built upon layers of spice and sweet dried fruits.

*Finish*

Long, warm and robust finish through the end. This XO rum leaves you with a desire for more.

*Alcohol*

131 PROOF / 65.5% ALC. BY VOLUME

*Bottle Size*

750 ML

*Suggested  
Retail*

\$229

★ DESIGN ★

The handmade crystal glass is ultra-premium and was inspired by traditional bottles that were used during the rum-running era of the early 20th century. The stopper is also crafted of crystal and is custom to each and every bottle for a precise fitting. The intricate lettering is sandblasted and carefully hand-painted in a luxurious gold.



Inspired by an old captain's reserve cigar box, the bottle is enclosed in a rich mahogany-styled gift box and opens just as a treasure chest or old trunk might. Playing off the concept of global navigation, antique nautical maps of the main rum smuggling route as well as a compass are printed in gold in the cream leathered interior. The coordinates of the location where the historic Kirk and Sweeney schooner was seized by the United States Coast Guard are prominently shown on the inlaid ribbon.

★ PRODUCTION ★

The process begins with quality "Blackstrap Molasses" which is the byproduct of hand-harvested sugarcane sourced just south of the distillery. The liquid is carefully fermented, distilled and aged in American oak barrels in the Dominican Republic.



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