Wijnfiche

Röner R74 - Rhum - 40°
RHUM —

Domain

Röner

The Röner family has had a passion for taste for over 75 years. For them, distilling is an art, giving people the chance to discover the infinite variety of fragrances and aromas that are hidden in every drop of their distillates. The family comes from Termeno, the gateway to the Dolomites in Northern Italy, and is situated between sunny orchards and vineyards. Their story began in 1946 and is now being continued by the fourth generation. Through continuous innovation, they are among the most internationally awarded distillers. From classic grappas, to gin, to alcohol-free mixers, Röner caters to every taste palette.

Vinification

The preparation of the mash or puree is preceded by rigorous quality control of the grapes and fruit. We use only the very best quality for our grappa and spirits. The aromas and flavours are very sensitive and only fresh pomace and fruits guarantee the full-bodied nature of our grappa and spirits. For this reason, we always process the pomace straight away and separate it rigorously. The fermentation stage is constantly monitored by our experienced distillers. Only once this natural process has reached the right point can distillation begin, no sooner and no later. Distillation is usually carried out with both methods: continuous and batch. The appropriate method if used for each type of spirit. Once it has been stabilised, the distilled spirit is filtered to give it an even more harmonious and elegant touch.

Taste

Resting in the used barrels of our Caldiff apple distillate, R74 receives his fruity soul in gift. The encounter between an apple distillate and a molasses in America's center generates rich plum notes, cinnamon, sultana and almond grapes that interweave fresh and fruity hints of South Tyrolean apples, creating unparalleled harmony.

Food pairing

Aperitif

General information

Type: Apero & Digestif

Viticulture: Traditional

Storage (years): > 10

