



A.H. RIISE

1838



COLOR
AROMA
TASTE
AFTERTASTE

Caramel Cream

LIQUEUR

With a hint of Sea Salt and
X.O. RUM



TASTING NOTES



Cafe latte.
Light notes of rum and old-fashioned caramel cream.
Rich cream and mint followed by dampened notes of coffee and a lightly crisp note of salt.
Warm notes of rum with a hint of oak wrapped in cream.



For some, the power and strength of a full-bodied rum can be a little too much. This 'problem' has existed ever since rum was first produced. Knowing that a tried-and-tested solution was the addition of cream, a privilege of the wealthier residents on the Island of Saint Thomas in the Danish West Indies and the home

of A.H. Riise rum, we have gone one step further. The result is A.H. RIISE RUM CARAMEL CREAM LIQUEUR, a slightly sweeter alternative to our full-bodied rums.

A.H. Riise rums have a long and historical connection with the sea and maritime life. To balance the sweetness of the caramel cream with the richness of the rum, a

small amount of sea salt has been added.

The caramel in the liqueur is manufactured according to old confectionery traditions, providing a further taste of the old days, while the cream comes from the milk of free-ranging cows which graze on the green meadows in the heart of bucolic rural Ireland.