RUM | SINGLE BLENDED

FOURSQUARE SUPERNUM

FOURSQUARE | BARBADOS

70 cl / 55°
Category: Single Blended Rum
Raw material: Melassa
Fermentation: Selected yeasts
Production method: Pot Still & Coffey Still Distillation
Aging: Tropicale
Box: Yes

WHY IT'S DIFFERENT

Distilled in 2004, Supernum is a blend of rums initially matured for 19 years in ex-bourbon casks and rums that have undergone a second maturation for a further 2 years in ex-Pineau des Charentes casks, resulting in a total of 21 years' ageing, all of which took place in the tropical climate of Barbados.
Each blend is created by combining distillates produced in a double-retort copper pot still and a traditional twin-column Coffey still, which are blended before being transferred to casks. The result retains Foursquare's distinctive character, enriched by the depth of long maturation and the aromatic contribution of Pineau des Charentes casks.
It was bottled at barrel strength in February 2026.

HOW DO I DRINK IT?

Foursquare Supernum is the result of a collaboration between Richard Seale and Luca Gargano, and offers a fresh take on the style of the Barbados distillery, centred on a long maturation period and a unique finishing process.

Velier S.p.A. - Villa Nuovo Paradisetto, Via V Maggio 85 - 16147 Genova, Italia
P.IVA 00264080102 - Tel. (+39)0103108633 - Email: customercare@velier.it