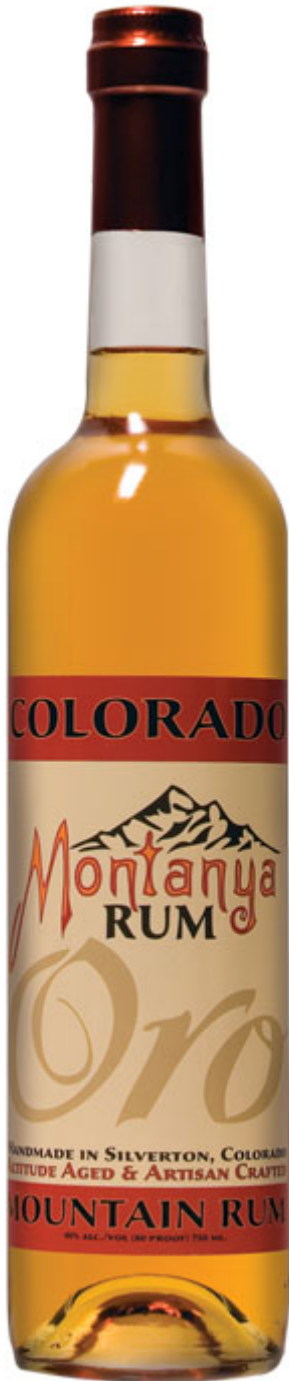




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We first introduced Montanya Distillers just after the first of the year when we released the [Platino review](#). We got some great feedback and questions about what rum is doing in Colorado instead of Jamaica. While I am not going to go back over why Silverton, CO is the perfect place to be making rum, I am going to talk about just how good Montanya's "Oro" is and how the distillers up there know what they are doing.

The oro rum is aged in once used Woodford Reserve Bourbon Barrels giving this rum a unique flavor. Aged spirits get their color and a great deal of flavor from the barrels that they are aged in. Large distillers tend to use the same barrels over and over again until they no longer bring anything to their products. Montanya avoids this by always using quality wood for their aging process. The scent of honey is noticeable and the taste of molasses, honey, and a hint of vanilla is there. I am finding many good products using some level of vanilla flavor and at first it was a hard taste to pull out but with the experience I have gained over the years, it just jumps out at me every time. The golden (oro) color is also very clear and pure.

I moved away from cheap liquor years ago. I am sort of a snob and critical with any new product that I try. I have to say that the Oro from Montanya is a product that belongs in anyone's bar and should be a staple in my bar for years to come. For more information check out: <http://www.montanyadistillers.com/>