

# Got Rum?®

APRIL 2024

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**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM  
MUSE OF MIXOLOGY - RUM HISTORIAN  
THE AMAZING WORLD OF ALCOHOL - RUM IN THE NEWS  
THE IMBIBER'S ALMANAC - RUM IN HISTORY  
THE SWEET BUSINESS OF SUGAR**



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**WORLD**  
**of**  
**ALCOHOL**

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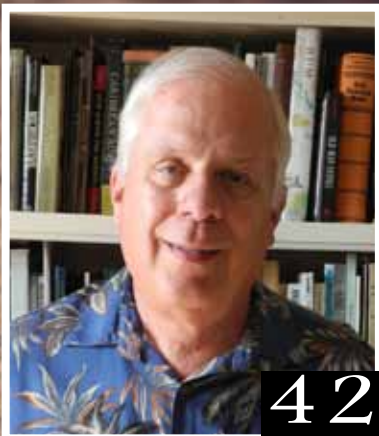
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# Got Rum?<sup>®</sup>

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FRONT COVER: Rhum & Rhubarb  
INSIDE SPREAD: Sprigs of Spring

## FROM THE EDITOR

### *Global Events And Their Impact On Rum*

When you supply bulk rum to clients around the world (like we do), you have to be keenly aware of all the hurdles the rum will face on its way to the client/bottler, such that the freight-related expenses are minimized. This allows the final consumers to purchase the bottled goods at the lowest possible prices, which makes excellent business sense.

During the Covid pandemic, the ocean freight industry was turned upside down, with certain routes facing unprecedented traffic increases while other routes were left without containers and shipping vessels. Leading ocean freight companies responded by ordering the construction of additional/larger ships, many of which are now entering service. While the net transportation capacity is now larger, and despite the fact that many of these companies are now billing at below their operating expenses, **other** factors are now affecting prices and availability:

- The conflict between Ukraine and Russia
- The conflict between Israel and Hamas
- The European Emissions Trading System (EU ETS)
- IMO 2023 requirement to decrease steaming, slowing down average ship speeds from 16.5 to 15 knots
- Panama Canal traffic restrictions (due to low water levels)
- Suez Canal traffic impacted by Houthi rebels
- Ships having to navigate around the Cape of Good Hope

So, while the overall shipping/container capacity has increased, this has not always resulted in lower (closer to pre-pandemic) rates being experienced by



most consumers around the world. In many cases quite the opposite is true, with supply-chain transportation costs continuing their upward trend.

To tackle this situation, some craft distillers are buying back empty bottles from their local consumers/bars, so they can properly clean and fill them before putting them back in use. I hope that the general public will react positively towards purchasing spirits in these bottles, encouraging many more distillers to do the same.

Cheers!

A handwritten signature in black ink that reads "Luis".

Luis Ayala, *Editor and Publisher*

**LinkedIn** <http://www.linkedin.com/in/rumconsultant>

Do you want to learn more about rum but don't want to wait until the next issue of "Got Rum?"? Then join the "Rum Lovers Unite!" group on LinkedIn for updates, previews, Q&A and exclusive material.

# THE ANGEL'S SHARE

by Paul Senft



My name is Paul Senft - Rum Reviewer, Tasting host, Judge and Writer. My exploration of Rums began by learning to craft Tiki cocktails for friends. I quickly learned that not all rums are created equally and that the uniqueness of the spirit can be as varied as the locales they are from. This inspired me to travel with my wife around the Caribbean, Central America, and United States visiting distilleries and learning about how each one creates their rums. I have also had the pleasure of learning from bartenders, brand ambassadors, and other enthusiasts from around the world; each one providing their own unique point of view, adding another chapter to the modern story of rum.

The desire to share this information led me to create [www.RumJourney.com](http://www.RumJourney.com) where I share my experiences and reviews in the hopes that I would inspire others in their own explorations. It is my wish in the pages of "Got Rum?" to be your host and provide you with my impressions of rums available in the world market. Hopefully my tasting notes will inspire you to try the rums and make your own opinions. The world is full of good rums and the journey is always best experienced with others.

Cheers!

## Amrut Old Port Rum

While shopping around Atlanta, I realized that I had not reviewed a rum from India in quite some time and picked up this bottle of Amrut Old Port Rum. The Amrut Distillery is located in Kambipura, India, and is well known for its line of whiskies but also produces rums, vodka, gin, and sherry. This rum is created by using molasses made from Indian sugarcane and distilling the liquid with pot stills. After the fermentation period, the rum is aged for an unspecified amount of time in new and used oak barrels. Once the aging process is completed, the rums are blended and bottled at 42.5% ABV.

### Appearance

The rum bottle is a tall 750-ml custom design with the word "Amrut" embossed under the neck. It has a metal screw cap with the Amrut Distilleries logo across the top and the name on the side.

In the glass and in the bottle the rum holds a dark amber color that brightens to a copper color after being poured into the glass. Swirling the liquid creates a thought band around the glass that releases lightning-fast legs that slide down the glass. The band evaporates quickly, leaving a ring of residue and beads around the glass.

### Nose

The aroma leads with dark vanilla notes and is quickly followed by notes of sugared almonds and a nip of oak tannins and alcohol.

## Palate

The first sip reveals an almost velvety mouthfeel that delivers a swirl of vanilla, spices, alcohol, and oak tannins. Additional sips revealed the spice notes to be ginger and nutmeg, followed by a cooked peach fruit note. Alcohol and lightly astringent oak tannins manifest briefly before being suppressed by a medium-sweet finish.

## Review

During the evaluation process, I was a tad surprised by the strength of the spice notes in the product and went so far as to check the bottle to make sure it did not say spiced rum anywhere on it. It did not. I did a tactile test, and it clearly has some additives that most likely account for the mouthfeel, color, and some of the flavors. Adding a drop of water opened up the aroma and flavor of the rum, leading to more fruit notes manifesting and nullifying the astringency of the profile while at the same time subduing the strength of the spice notes. Overall, I see where this product has created a following with cocktail creators, as I have experienced a few fruit-based cocktails. The rum itself is priced on par with other minimally aged rums and is a decent pick-up if someone wants to experiment with it in their home bar. However, something about the overall profile just felt a tad contrived to me, as if the product was overengineered, and for that reason, it sort of missed the mark for me personally.



www.amrutdistilleries.com

# THE ANGEL'S SHARE

by Paul Senft

## Worthy Park 109

Worthy Park Estate is in St. Catherine Parish, close to the center of the island of Jamaica. With an elevation of 1,200 feet and covering over 10,000 acres, the estate devotes 40% of the property to growing sugarcane. The cane is processed at the estate's sugar factory, and the molasses are transferred to the distillery. After their fermentation process, their rums are created using Forsythe copper pot stills. The rums for the Worthy Park 109 rum are comprised of a blend of light-ester rum that has been aged for three years in used Bourbon casks, and a small amount of unaged, high-ester rum. The rum is then blended to 54.5% ABV and bottled at the estate for the global market.

### Appearance

The bottle is a standard short-necked 750-ml bottle secured with a black metal screw top. The labels provide the basic details about the rum and the required legal disclaimers.

In the bottle and glass, the liquid holds a caramel-walnut color. Swirling the rum in the glass creates a thin band that slowly thickens, spinning off a couple of fast-moving legs, then beads up and releases a few slow-moving legs down the glass.

### Nose

The aroma of the rum delivers a heady combination of tropical fruits, cacao, caramelized vanilla, brown sugar, and light roasted coffee.

### Palate

The first sip conditions the mouth with a swirl of crème brûlée and alcohol. The fruit notes from the aroma enter the profile during the second sip, delivering

a tart manifestation of cherries and pineapple, followed by honeyed dried banana chips, brown sugar, and an acidic anise-driven vegetal note. As the finish begins to form, a complex dark roasted coffee-salted almond dark chocolate note manifests and drifts with a long bittersweet finish.

### Review

This rum originally caught my attention during the development phases because the Worthy Park Estate team was looking to create something in the "Gunpowder Proof" range. I tend to enjoy rums in this proof range, and this product was interesting to me, managing to be in some ways simplistic and complex at the same time. In some ways, it fills the gap between Worthy Park's rum dedicated to cocktail ingredients and their sipping vintages. For many, this is a tough sipping spirit, while some imbibers will revel in the trickiness of the profile. I would be curious to hear what some of my cigar-smoking friends think of it and how they would pair it. In a cocktail, it makes a nice float in a tropical cocktail like a Mai Tai, the only way I had experienced it before this review, but it also provides a pleasant boost to traditional highball cocktails and punches and is great in a Shrunken Skull, switching out the Demerara rum with this rum.

Considering its availability, I will keep Worthy Park Estate 109 on my backbar to use for its versatility. When I was shopping for a rum to review, the price surprised me a bit, and I was not sure what to expect but was hoping for the best and to be well rewarded for the investment. I encourage anyone who enjoys using rums from Jamaica in their cocktails to give this one a try.





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# COOKING WITH RUM

**Bringing the Spirit of the Cane  
Into the Heart of the Kitchen!**

by Chef Susan Whitley





# Pineapple Upside-Down Rum Cheesecake

## Equipment Needed

- 9-inch spring-form pan
- 9 inch round baking pans

## Ingredients For Pineapple Cheesecake

- 4 8 oz. packages of Cream Cheese, room temp
- 1 C. Granulated Sugar
- ½ C. Brown Sugar
- 1/2 C. Milk
- ¼ C. Dark Rum
- 4 Eggs
- 1 C. Sour Cream
- 1 Tbsp. Vanilla Extract
- ¼ C. All Purpose Flour
- 1/3 C. Pineapple Juice

## Ingredients For Pineapple Upside-Down Cake Topping

- ½ C. Butter, unsalted and melted
- 1 C. Light Brown Sugar, packed
- 14 Slices Canned Pineapple Rings
- 14 Maraschino Cherries

## Ingredients For Pineapple Upside-Down Cake Batter

- 3 1/3 C. All Purpose Flour, sifted
- 1 tsp. Baking Powder
- ½ tsp. Baking Soda
- 1 tsp. Salt
- 1 C. Butter, unsalted and melted
- 1 ½ C. Light Brown Sugar, packed
- ½ C. Granulated Sugar
- 2 Eggs
- ½ C. Sour Cream
- 1 C. Milk
- ¼ C. Pineapple Juice
- ¼ C. Dark Rum
- 2 Tbsp. Vanilla Extract

## Instructions for Pineapple Cheesecake

1. Preheat oven to 350°F. Grease a 9-inch springform pan. Cream the cream cheese with both sugars until smooth in a large bowl. Mix in the milk and rum then add in one egg at a time and mix. Add in the remaining ingredients and mix until smooth with no lumps.
2. Pour mixture into the pan and bake for 1 hour, the center will be slightly jiggly. Shut off oven and let cool down in the oven for 5 hours. Top with plastic wrap and place in fridge overnight to get cold.

## Instructions for Pineapple Upside-Down Cake

1. Start with the topping by dividing the melted butter equally between two 9 inch cake pans. Sprinkle 1/2 Cup of the brown sugar into each pan. Place pineapple rings in the pan by starting with the first ring placed in the center and the remaining rings around it. Then add the cherries to each center of each ring. Set pan aside.
2. Preparing and cooking the cake: Preheat oven to 350 °F. In a large bowl, add in the sifted flour, baking powder, baking soda and salt, whisk to combine.
3. In a medium-sized bowl, add in the 1 cup melted butter, brown sugar, and granulated sugar. Whisk to combine until all the brown sugar lumps have broken up. Whisk in the eggs, sour cream, milk, pineapple juice, rum and vanilla until combined.
4. Add the wet mixture to the dry mixtures and mix until combined, with no dry spots or lumps.
5. Evenly divide the batter between the two pans, about 2/3 of the way full, do not overfill!
6. Place each pan on a cookie sheet (cakes may bubble over some). Bake for 30 minutes Then cover each pan loosely with foil and bake for an additional 20 minutes. Insert toothpick into the center of each cake. Cakes are done when the toothpick comes out clean.
7. Remove cakes from oven and place on a wired rack to cool for 15 minutes.
8. Pineapple Upside-Down Cheesecake Assembly
9. Invert cakes: one onto a flat surface (cutting board works great) and the other on the plate you will be presenting on.
10. Take out the pineapple cheesecake from fridge. Trim top of the cheesecake if it is not even. Take out of pan and lift it off the bottom carefully, you may need to use a tool like a frosting spatula to help. Place on top of the first cake layer. Trim the sides of the cheesecake with a knife if necessary. Place the second layer of cake on top. Serve as is or with a side of whipped cream.



Photo credit: [thisillygirlskitchen.com](http://thisillygirlskitchen.com)

# The IMBIBER'S Almanac

A monthly guide for thirsty  
explorers looking for new reasons  
to raise their glasses!

The Imbiber's Almanac - The Rum University®

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5

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# THE Rum<sup>®</sup> UNIVERSITY



# The IMBIBER'S Almanac

APRIL

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

Are you looking for festive reasons  
to raise your glass this month?

Here are a few of them!

Write to us at [info@gotrum.com](mailto:info@gotrum.com)  
if we missed any!

- APR 6**      **New Beer's Eve**
- APR 7**      **National Beer Day**
- APR 9**      **National Gin & Tonic Day (US)**
- APR 17**     **Malbec World Day**
- APR 19**     **National Amaretto Day**





# The IMBIBER'S Almanac

Featured Cocktail:

Hot Ale Flip  
(For National Beer Day)

*“Landlord, to thy  
bar room skip,*

*Make it a foaming  
mug of flip.*

*Make it of our country's  
staple:*

*Rum, New England  
sugar maple.*

*Then pour more rum,  
the bottle stopping,*

*Stir it again and say  
it's topping.”*

-Old New England Rhyme  
(Source: The Encyclopedia of Rum  
Drinks)

According to Corin Hirsch, author of *Forgotten Drinks of Colonial New England*, the Hot Ale Flip (or just “Flip”) was very popular across the colonies in the 1700s. It was served far and wide, from high-society locales like New York City's famed *Fraunces Tavern* (patronized by George Washington himself) to the lowly dives of Boston, where Flip-fueled bar brawls led to “murder-by-fire-poker” in at least one instance!

Ingredients:

- 3 oz. (6 tablespoons) Dark Rum, preferably New England Style
- 2 Tbsp. Molasses or Maple Syrup
- 2 Large Eggs, Beaten
- 1 Pint (16 fluid ounces, or 2 cups) dark beer such as brown ale, porter, or stout
- Optional: Garnish with freshly grated nutmeg

Directions:

1. Add all ingredients to a large mug
2. Combine ingredients well
3. Optional: Heat a fire poker in coals until red-hot. Pull it out of the fire and plunge it into the mug. Remove it when the bubbling stops.

# THE MUSE OF MIXOLOGY

by Cris Dehlavi



Hi, my name is Cris Dehlavi, and I have been writing for *Got Rum?* for almost 8 years. For nearly 20 years, I ran a bar program at the prestigious 4-Diamond Ohio restaurant “M at Miranova.” It was one of the first craft cocktail bars in Columbus and garnered dozens of awards. The restaurant closed in 2020, and it was then that I made a move from being behind the stick to working as Brand Educator for Diageo Hospitality Partnership.

I have been committed to mentorship my entire professional life and have been one of the leaders of the Cocktail Apprentice Program at Tales of the Cocktail since 2015. In 2013 I completed the BAR 5-Day program, and I am happy to announce that I passed my WSET Level 3 in Spirits this past fall.

One of my proudest moments was being inducted into the Dame Hall of Fame in 2016. I hope you enjoy my stories about cocktails and rum!

## Breaking the Rules

Have you ever wanted to just BREAK THE RULES?? In the cocktail-making world we talk a lot about the proper way of doing things, and the rules that go along with specific classic drinks. But sometimes I just feel like doing it MY way, and sometimes that works even better. Here are a couple of my favorite examples:

One of the current trends in cocktails is what we call “split-base”. This is the idea of splitting the *base spirit* into two *different* ones to change the flavor profile. People have been doing this with rum cocktails for hundreds of years by using two very different rums in the same drink, but you can also do it using two completely different spirits. Think about cucumber vodka mixed with a blanco tequila. Or gin and aquavit. How about Jamaican rum with bourbon? This can be fun and can also lend to complex flavors. Another reason to do split-based cocktails is the PRICE, because it allows you to use a higher-end spirit because you are essentially using less than normal. And finally, this method can be brilliant when using a spirit that is extremely aromatic or has a flavor that overpowers a drink.

My other favorite lawbreaker technique is switching spirits in classic drinks. Who says a Margarita has to be made with tequila, or a Cosmopolitan made with gin?







One of my go-to's is an aged rum Old Fashioned, and I also really love a light rum French 75. I am not saying that ALL classic cocktails are going to work with ALL spirits, but a lot of them do, and it's a really fun way to take a recipe you already know, and completely adjust the flavor profiles.

Here are a few fun examples of split-based spirits in cocktails. Have fun and remember there are no rules!

### **APPLE RUM OLD FASHIONED**

#### **Ingredients:**

- 1.5 oz. Aged Jamaican Rum
- 1 oz. Green Apple Vodka
- .5 oz. Simple Syrup
- 2 dashes of Aromatic Bitters

#### **Directions:**

Stir this well and serve over ice or straight up. Zest the peel of a lemon over the top and discard. You can garnish with an apple slice as well.

### **GRAPEFRUIT SPARKLER**

#### **Ingredients:**

- 1 oz. White Rum
- 1 oz. Grapefruit Vodka
- .5 oz. Simple Syrup
- .25 oz. Lemon Juice

#### **Directions:**

Shake well with ice, and strain into a flute glass or a rustic jar. Top with champagne or sparkling wine. Garnish with a slice of grapefruit.



A glass of amber-colored rum sits on a stack of old, worn books. The background is filled with the spines and pages of these books, creating a library-like atmosphere. The lighting is warm and focused on the glass.

# THE Rum<sup>®</sup> UNIVERSITY LIBRARY

Reviews of books related to sugarcane, milling, fermentation, distillation, aging, blending and other topics related to the production or history of rum.

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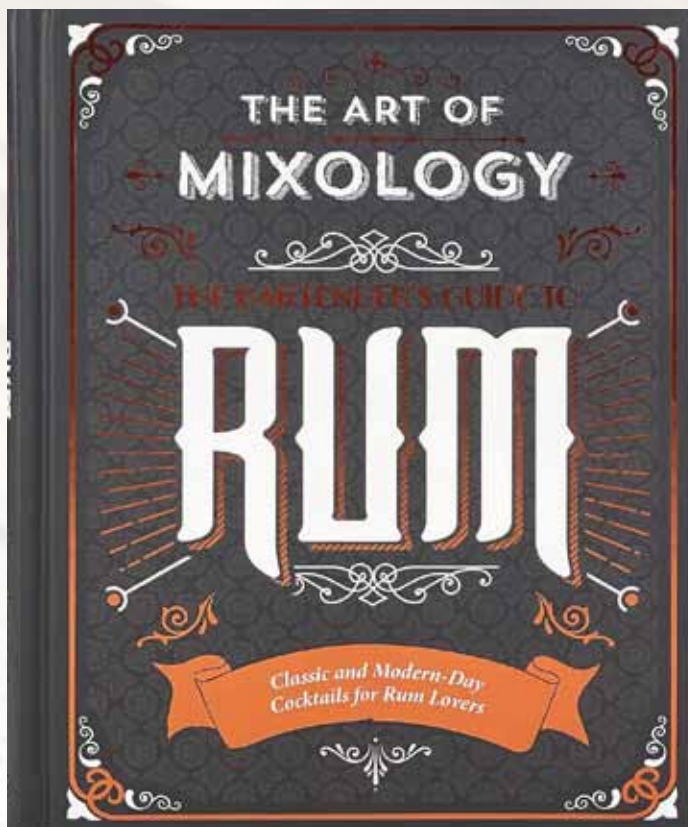
## The Art of Mixology: Bartender's Guide to Rum Classic & Modern-Day Cocktails for Rum Lovers by Parragon Books

(Publisher's Review) From the creators of the best-selling and classic favorite The Art of Mixology cocktail book comes our Bartender's Guide to Rum. A delicious book for lovers of rum! Bartender secrets, equipment essentials, histories, and best of all, recipes with enticing photos! Have fun practicing and sipping until you have mastered signature cocktails that will impress your friends. From a Mellow Mule to a Mojito -- this treasury of cocktails will whisk you through a paradise of daiquiris, mules, sours, punches, and colodas! Learn about kinds of rum and best recipes for them. Great gift for Father's Day or a host and hostess gift. An essential how-to book for every home bar cart. Cheers!

Explore the chemistry of cocktails and mocktails with The Art of Mixology. Become your own bartender and create new, delicious concoctions using the best of traditional and contemporary recipes. Have fun and make yourself a drink!

Collect all of the titles in our Mixology series - The Original Mixology Book, Gin, Bourbon & Whiskey, and now including Word Search Intoxicating Puzzles, Mocktails, The Essential Guide to Cocktails, and holiday essential Making Spirits Bright.

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- **TEACHES THE BASICS:** Become the ultimate party host and bartender with unexpected, thrilling mixes of fresh ingredients and premium spirits. Keep your guests guessing as you stir together wild, yet artful flavors that will keep spirits high!
- **ANY OCCASION:** Including beach



days, special celebrations, holidays, entertaining, and more. Try a daquiri or a Jamaican Mule for a sunny day in the sand or a classic Mojito for the perfect patio refreshment. There is a delicious, well-loved drink for every get-together!

- **TIMELESS RECIPES:** From a classic Gin & Tonic to a Sloe Gin Rickey, these recipes stretch across time to delight gin connoisseurs of all generations and ages.

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# THE RUM HISTORIAN

by Marco Pierini

I was born in 1954 in a little town in Tuscany (Italy) where I still live. In my youth, I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been History and through History I have always tried to understand the world, and men. Life brought me to work in tourism, event organization and vocational training, then, already in my fifties I discovered rum and I fell in love with it.

I have visited distilleries, met rum people, attended rum Festivals and joined the Rum Family. I have studied too, because Rum is not only a great distillate, it's a world. Produced in scores of countries, by thousands of companies, with an extraordinary variety of aromas and flavors, it is a fascinating field of studies. I began to understand something about sugarcane, fermentation, distillation, ageing and so on.

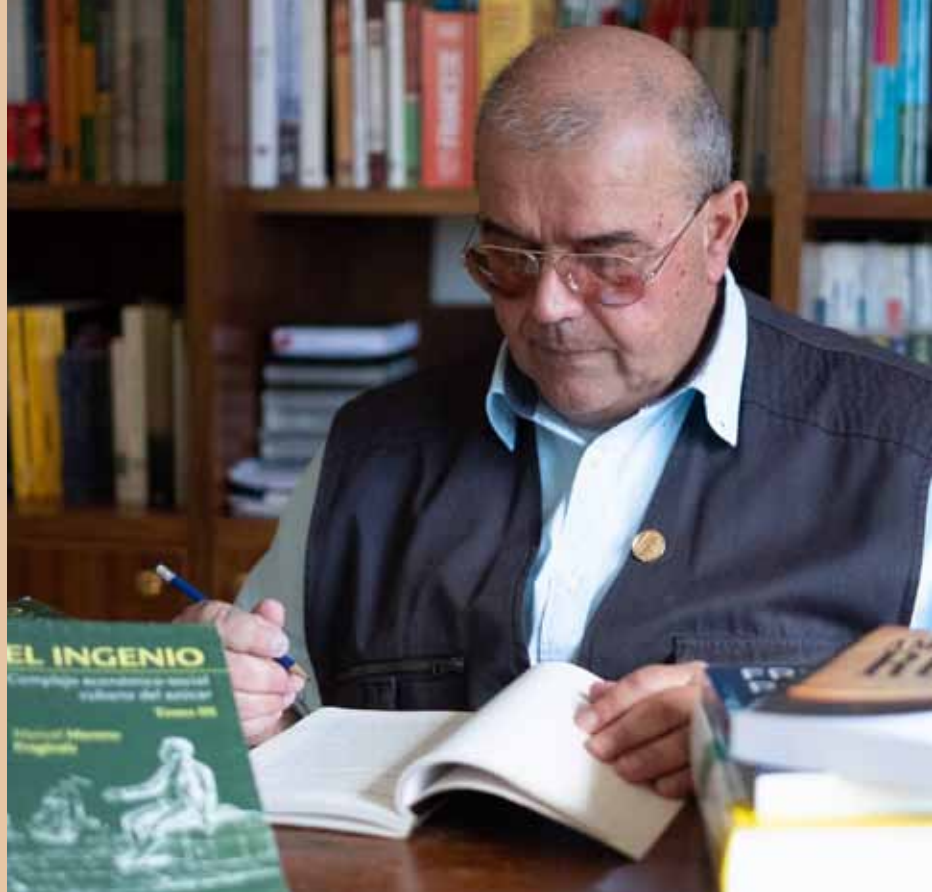
Soon, I discovered that rum has also a terrible and rich History, made of voyages and conquests, blood and sweat, imperial fleets and revolutions. I soon realized that this History deserved to be researched properly and I decided to devote myself to it with all my passion and with the help of the basic scholarly tools I had learnt during my old university years.

In 2017 I published the book "AMERICAN RUM – A Short History of Rum in Early America"

In 2019 I began to run a Blog: [www.therumhistorian.com](http://www.therumhistorian.com)

In 2020, with my son Claudio, I have published a new book "FRENCH RUM – A History 1639-1902".

I am currently doing new research on the History of Cuban Rum.



## THE ORIGIN OF SPIRITS: PRIDE AND PREJUDICE

For the second time, this month our readers will not find our customary article on the history of Cuban rum. Not because the series is over, but because I want to dedicate this month's column to one of my favourite topics: the Origin of Spirits, or better, the origins of the commercial production and pleasure consumption of Spirits in the West.

Some years ago, I did a long, exciting piece of research on this issue that I told about in several series of articles (see "*The Origins of Alcoholic Distillation in the West*", "*And if it were the French Caribbean the First Cradle of Rum?*" and "*A History of French Rum*", in the 2018 and 2019 issues of our magazine) and that I then resumed and investigated further in my second book "*French Rum A History 1639-1902*" published in 2020.

To clarify again the purpose and the scope of my research, I would like to repeat here that I was not looking for attempts which were not followed through, or experiments, even intriguing ones, which remained isolated.

I was not interested in the discoveries of some individual apothecary, doctor, alchemist, monk, craftsman, etc. which died with them or with their close disciples, without yielding long-lasting fruit. My focus was, and is, the commercial production and pleasure consumption of Spirits in the West: when, where and how producing Spirit Drinks became a veritable business of distilling. I was looking for the moment, the place and perhaps even the people that gifted to us the decisive passage of alcohol from an apothecary's laboratory to the tables of a tavern.

This month instead, mostly on the basis of the sources that I had already available then, but also of something new, I want to write about an error which in my opinion is very common in academic works about this topic. According to the few scholars that have studied this topic, in Europe the shift of alcohol from a drug to a beverage, a Spirit, occurred in England and in the Netherlands, only around 1650. Perhaps the clearest and most authoritative description of this scholarly consensus can be found in an essay by John McCusker: *"The business of distilling in the Old World and the New World during the seventeenth and eighteenth centuries: the rise of a new enterprise and its connection with colonial America"*, in McCusker and Morgan (eds.) *"The EARLY MODERN ATLANTIC ECONOMY"*, 2.000. I think it is useful to quote a few lengthy extracts:

"Five hundred years intervened between the introduction of the process of alcoholic distillation into Europe and the development of the alcoholic beverage distilling industry there. The distilling of spirits in the West dated from roughly 1150. Even though beer and wine had been known and drunk widely for several millennia before the first European tasted distilled spirits, a clear preference for distilled spirits emerged rapidly, no doubt because of their great potency. Yet the widespread realization of that preference and the establishment of an industry to serve it were initially thwarted

by the considerably higher price for spirits than for beer and wine. Distilled alcoholic beverages became products of mass consumption only after 1650. Two developments in the middle years of the seventeenth century combined to lower the cost of spirits sufficiently for people to afford to substitute them for wine and beer. First, improvements in the distilling apparatus were implemented that greatly increased the scale on which distilling could be conducted. Second, sugar and sugar byproducts emerged as a new, cheap base material to be distilled in the larger, more efficient apparatus. Much of this change had its roots in the New World where sugar planters had learned by the late sixteenth century to distill rum from sugar cane juice and sugar cane molasses. ... Although the distillation of spirits was originally undertaken in Europe in twelfth-century Italy, the scale of production remained small until the late sixteenth and early seventeenth centuries, when major technological innovations began a transformation that had implications for the entire Atlantic world."

"In summary, then, by 1650 the art of distilling had emerged from the mists of alchemy and become an industry ... As we have seen, the common spirits distilled in Europe up to the seventeenth century had been made from either wine or grain. French, Spanish and some German distillers turned wine into brandy. The high cost of all but the worst of wine limited the source of this base material and made their brandy expensive, kept their operation small, and thereby inhibited them from taking advantage of increased scale and associated economies. ... After a start early in the seventeenth century, the commercial distilling of brandy in France grew only slowly for several decades" Grain, writes Mc Cusker, was expensive, scarce and necessary to make bread "As a result of all these obstacles, distillers of both grain and wine were on the lookout for an alternative base material. They found it in sugar."

From the beginning, ten years ago, my own research led me to question this statement and when in 2017, I published my first book "*American Rum A Short History of Rum in early America*", I put the date backward to 1500s' Netherlands.

But historic research is a work in progress, and this is much of its charm. After the research that I told about in the series of articles mentioned above, I can state that, with the respect due to a great scholar from whom I have learned a lot, McCusker was wrong. In the West, the commercial production of Spirit Drinks was an Italian invention that spread quickly to France and Germany and later all over Europe. And it happened much earlier than McCusker asserts. Maybe already at the beginning of the 1300s, following the publication in Bologna, of Taddeo Alderotti's *magnus opus "Consilia"* (Pieces of Advice) with the last seven *consilia* dedicated to *aqua vitae*. In any case, surely before 1450, as the "*Libreto de Aqua Ardente*" (Booklet of Burning Water) written by the famed physician Michele Savonarola (grandfather of the more famous and ill-fated Friar Girolamo) in Ferrara, between 1444 and 1450, tells us clearly.

All over southern Europe, wine was abundant, often of very poor quality, and moreover it deteriorated quickly. Consequently, European distillers had at their disposal a plentiful, low-cost raw material far earlier than the colonization of America and the mass production of sugar and its by-products took place. Therefore, the development of commercial distilling didn't need to wait for sugar. Quite the opposite, I would say that it was precisely the technical progress in distilling apparatuses and the habit already acquired of consuming Spirits (plus the need of escapism of the settlers) that led to the invention, production and mass consumption of a new Spirit made from sugarcane, Rum.

Having clarified the above, I must respectfully beg to engage in a small dispute. McCusker was wrong concerning

the origins of commercial distillation and I believe that I have proved it beyond the shadow of a doubt. Now, I would like to briefly discuss the reasons for this error, so widespread in British and American academia.

One simple reason could be the sheer lack of knowledge of the texts. This unfamiliarity is wholly understandable: *Ars longa, vita brevis* - as the ancient Romans wisely said (meaning more or less, "It takes a long time to acquire expertise, but life is short"). No one can know everything or have read everything, even in a limited field of studies like ours. Moreover, the books of Taddeo Alderotti and Michele Savonarola, the key figures of my research, are not so easy to find and read. Actually, they are virtually forgotten even in their own (and my own) mother country, Italy, and despite a degree in Philosophy and a life-long passion for History, I myself only discovered them a few years ago when I began investigating the origins of alcoholic distillation.

But the problem is that the same conclusion could have been easily reached by reading well-known English-language authors as well. Let's read, for example, some much quoted excerpts from Richard Ligon's little, big work "*A True and Exact History of the Island of Barbados*".

"We are seldom dry or thirsty, unless we overheat our bodies with extraordinary labor, or drinking strong drinks, as for our *English* spirits, which we carry over, or *French* Brandy, or the drink of the Island, which is made of the skimmings of the Coppers, that boil the Sugar, which they call kill-Devil."

Obviously, the attention of all the rum enthusiasts focuses on the second part of the sentence, where kill-Devil (both the word and the thing) makes its definitive entry into the English language. But let's reflect on the first part of this quote. Without doubts, Ligon is telling us that English spirits and French Brandy were

well known, commonly drunk products, so common that they were already exported to Barbados in 1647, when Ligon arrived on the island, a colony very far from Europe and settled in only 20 years before. Therefore, we are sure that in England and France they were commonly drunk BEFORE that date, or better, long before that date.

This quote could be enough, but there are also other well-known sources by early English authors that tell us the same thing. Let' examine just two:

According to many visitors, English settlers in Barbados drank a lot. "Sir Henry Colt, who arrived on Barbados in 1631, was one such visitor. He noted he had long been accustomed to downing two or three drams of spirits daily in his native England. But his new companions on Barbados, he said, soon had him up to thirty drams daily." (Wayne Curtis "*And a Bottle of Rum: A History of the New World in Ten Cocktails*" 2006)

Last, but not least, there is John Josselyn. He was born in England in 1608. We know little about him, but surely, he was from a well-off family because he had received a good education and he could pay for two expensive voyages to America. He traveled to New England for the first time in 1638, for more than a year. Then he returned there in 1663, for eight years. We ignore the exact purpose of his voyages, but we know that a brother of his was an important planter in the colony. Back in England Josselyn wrote a book, "*An Account of Two Voyages to New England*", published in 1674. He was a keen naturalist and observer, and the Account is one of our fundamental sources about New England in this early phase of settlement.

Josselyn's is also a handbook, a guide for settlers. In the description of his first voyage, he advises the colonists to take a number of things with them: food, medicines, weapons and various tools and he even quotes their prices.

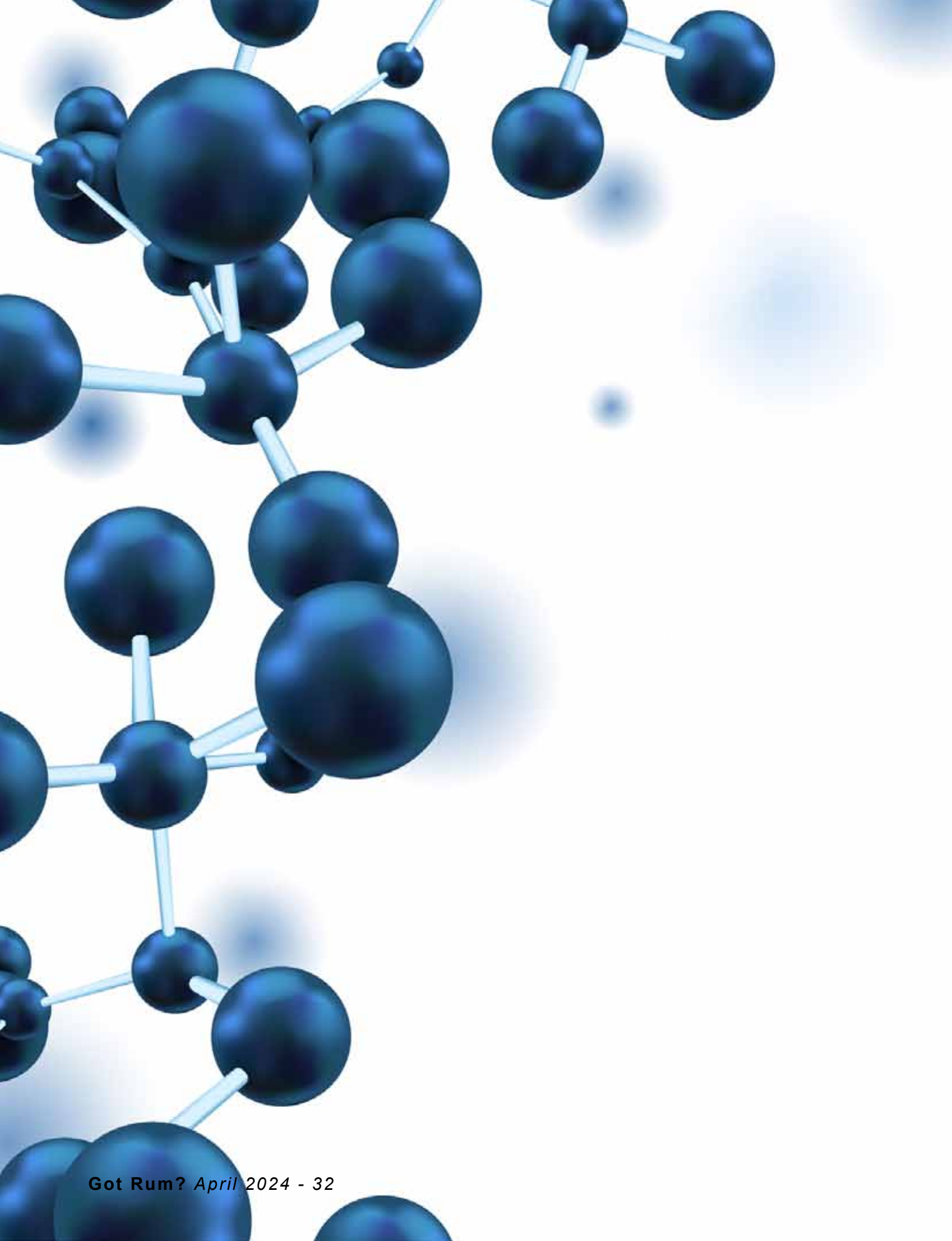
And "One gallon of *Aqua vitae*". This is very interesting and would deserve to be examined further, starting from the word he uses, *Aqua vitae*, that is, Water of Life, the first name for distilled spirits in Europe. We don't know what spirit it was, at the time, maybe a kind of brandy. But as a matter of fact, it tells us that in 1638 England the consumption of distilled beverages was already common, so common that it is advisable to take some with you, without having to explain what it is.

Hence, this can't be only a question of simple, easy to understand lack of knowledge of ancient, almost forgotten sources written in foreign languages. We are instead dealing with a case of clear blindness before well-known and much quoted English sources. Why? Well, I dare say that the problem is the weight of a prejudice. I'll try to explain myself better.

Many British and American scholars, rightly proud of the great contribution that their Countries have given to the history of the modern world, have developed, I fear, a profound, even though often unconscious, prejudice. They believe that in the history of early modern European economy and technology practically everything that is important and innovative is due to the English (with a little help from the Dutch). Of course, they readily recognize the importance of other peoples in the history of craftsmanship, arts, literature, fashion, cuisine etc. But regarding heavy-weight things, such as business and technology, they have a deeply ingrained prejudice: that virtually all the true early modern European entrepreneurs and inventors have been English. Therefore, such an important industry as the business of distilling must obviously be an English innovation too.

But this is simply not true.

Marco Pierini





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# The Amazing WORLD of ALCOHOL

## Definition

The term *Alcohol*, refers to any of a class of organic compounds characterized by one or more *hydroxyl* ( $\text{—OH}$ ) groups attached to a carbon atom of an *alkyl* group (hydrocarbon chain).

Alcohols may be considered as organic derivatives of water ( $\text{H}_2\text{O}$ ) in which one of the hydrogen atoms has been replaced by an alkyl group, typically represented by R in organic structures. For example, in ethanol (or ethyl alcohol) the alkyl group is the ethyl group,  $\text{—CH}_2\text{CH}_3$ .

Alcohols are among the most common organic compounds. They are used as sweeteners and in making perfumes, are valuable intermediates in the synthesis of other compounds, and are among the most abundantly produced organic chemicals in industry. Perhaps the two best-known alcohols are ethanol and methanol (or methyl alcohol). Ethanol is used in toiletries, pharmaceuticals, and fuels, and it is used to sterilize hospital instruments. It is, moreover, the alcohol in alcoholic beverages. The anesthetic ether is also made from ethanol. Methanol is used as a solvent, as a raw material for the manufacture of formaldehyde and special resins, in special fuels, in antifreeze, and for cleaning metals.

## Classifications

Alcohols may be classified as primary, secondary, or tertiary, according to which carbon of the alkyl group is bonded to the hydroxyl group. Most alcohols are

colorless liquids or solids at room temperature. Alcohols of low molecular weight are highly soluble in water; with increasing molecular weight, they become less soluble in water, and their boiling points, vapour pressures, densities, and viscosities increase.

Another way of classifying alcohols is based on which carbon atom is bonded to the hydroxyl group. If this carbon is primary ( $1^\circ$ , bonded to only one other carbon atom), the compound is a primary alcohol. A secondary alcohol has the hydroxyl group on a secondary ( $2^\circ$ ) carbon atom, which is bonded to two other carbon atoms. Similarly, a tertiary alcohol has the hydroxyl group on a tertiary ( $3^\circ$ ) carbon atom, which is bonded to three other carbons. Alcohols are referred to as allylic or benzylic if the hydroxyl group is bonded to an allylic carbon atom (adjacent to a  $\text{C}=\text{C}$  double bond) or a benzylic carbon atom (next to a benzene ring), respectively.

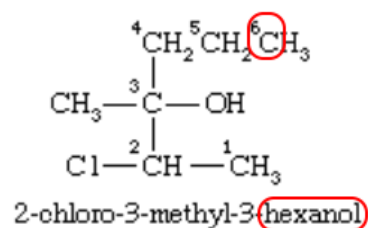
## Nomenclature

As with other types of organic compounds, alcohols are named by both formal and common systems. The most generally applicable system was adopted at a meeting of the International Union of Pure and Applied Chemistry (IUPAC) in Paris in 1957. Using the IUPAC system, the name for an alcohol uses the  $\text{—ol}$  suffix with the name of the parent alkane, together with a number to give the location of the hydroxyl group. The rules are summarized in a three-step procedure:

1. Name the longest carbon chain that contains the carbon atom bearing the  $\text{—OH}$  group. Drop the final  $\text{—e}$  from the alkane name, and add the suffix  $\text{—ol}$ .
2. Number the longest carbon chain starting at the end nearest the  $\text{—OH}$  group, and use the appropriate number, if necessary, to indicate the position of the  $\text{—OH}$  group.

3. Name the substituents, and give their numbers as for an alkane or alkene.

The example on the right has a longest chain of six carbon atoms, so the root name is hexanol. The —OH group is on the third carbon atom, which is indicated by the name 3-hexanol. There is a methyl group on carbon 3 and a chlorine atom on carbon 2. The complete IUPAC name is *2-chloro-3-methyl-3-hexanol*. The prefix *cyclo-* is used for alcohols with cyclic alkyl groups. The hydroxyl group is assumed to be on carbon 1, and the ring is numbered in the direction to give the lowest possible numbers to the other substituents, as in, for example, 2,2-dimethylcyclopentanol.



### Common Names

The common name of an alcohol combines the name of the alkyl group with the word alcohol. If the alkyl group is complex, the common name becomes awkward and the IUPAC name should be used. Common names often incorporate obsolete terms in the naming of the alkyl group; for example, *amyl* is frequently used instead of *pentyl* for a five-carbon chain.

### Physical Properties

Most of the common alcohols are colorless liquids at room temperature. Methyl alcohol, ethyl alcohol, and isopropyl alcohol are free-flowing liquids with fruity aromas. The higher alcohols—those containing 4 to 10 carbon atoms—are somewhat viscous, or oily, and they have heavier fruity odors. Some of the highly branched alcohols and many alcohols containing more than 12 carbon atoms are solids at room temperature.

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## The Amazing

# WORLD of ALCOHOL

### Featured Alcohol:

Butanol (n-butanol/isobutanol)

### Aldehyde formed:

Butyraldehyde

### Carboxylic acid formed:

Butyric Acid

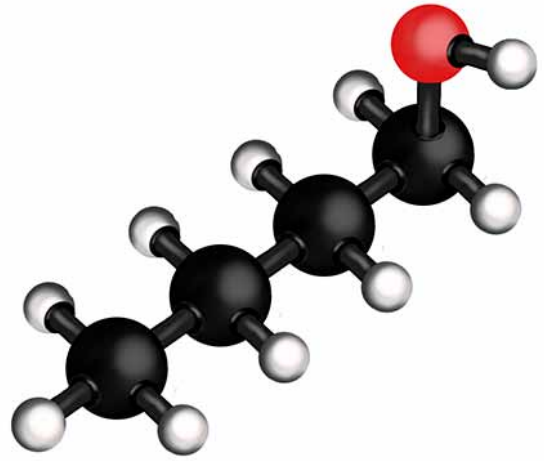
### Ester formed when reacting with itself:

Butyl Butyrate, aka  
Butyric Acid Butyl Ester

Butanol (also called *butyl alcohol*) is a four-carbon alcohol with a formula of  $C_4H_9OH$ , which occurs in five isomeric structures (four structural isomers), from a straight-chain primary alcohol to a branched-chain tertiary alcohol; all are a butyl or isobutyl group linked to a hydroxyl group (sometimes represented as BuOH, 1-BuOH, i-BuOH, and t-BuOH). These are 1-butanol, two stereoisomers of sec-butyl alcohol, isobutanol and tert-butyl alcohol. Butanol is primarily used as a solvent and as an intermediate in chemical synthesis, and may be used as a fuel. Biologically produced butanol is called biobutanol, which may be n-butanol or isobutanol.

The acetone-butanol fermentation was the standard for industrial production of solvents until the 1950s. Modern microbiological techniques have improved the original organism such that it produces high levels of butanol rather than mixed solvents. Butanol has many advantages as an alternative fuel source; 1) a higher





energy content, 2) usable in existing pipelines, 3) easy to blend with gasoline. Butanol can be produced from sugarcane juice, molasses or sugars from bagasse hydrolysates using a strain of *Clostridium beijerinckii*.

#### **Toxicity**

Butanol exhibits a low order of toxicity in single dose experiments with laboratory animals and is considered safe enough for use in cosmetics. Brief, repeated overexposure with the skin can result in depression of the central nervous system, as with other short-chain alcohols. Exposure may also cause severe eye irritation and moderate skin irritation. The main dangers are from prolonged exposure to the alcohol's vapors. In extreme cases this includes suppression of the central nervous system and even death. Under most circumstances, butanol is quickly metabolized to carbon dioxide.

#### **Aroma**

- Butyraldehyde is often described as having an "arid, pungent and/or suffocating" aroma.
- Like other volatile esters, butyl butyrate has a pleasant, fruity aroma. It is used in the flavor industry to create sweet fruity flavors that are fruity and berry-like. It occurs naturally in many kinds of fruit including apple, banana, berries, pear, plum, and strawberry.



**RUM IN**

**HISTORY**

**APRIL**

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## April Through The Years

1485 - Bartholomew Columbus is sent by his brother to France and England in hopes that he may interest Charles VIII or Henry VII in outfitting an expedition to Asia, but Bartholomew is not successful.

1601 - The East India Company's James Lancaster institutes lemon juice doses among his crew while at the Cape of Good Hope, then heaves off to Madagascar to take on more lemons and oranges. His 200 men are the only crew not decimated by scurvy.

1513 - Spanish explorer Ponce De Leon sights Florida and claims it for the Spanish Crown after landing at the site of present day St. Augustine, now the oldest city in the continental U.S.





1782 - Admiral George Rodney defeats Admiral de Grasse off the coast of Dominica and secures his place as a Royal Navy hero.

1763 - Of the 14,000 hogsheads of molasses brought into New England, only 2,500 are from British sources, smugglers account for the remainder. French islands allowed to export their rum to France.

1830 - The continuous still, patented by Irish inventor Aeneas Coffey, speeds up distilling and makes for "cleaner" whisky, gin and rum. The still is named after its inventor.

1685

1735

1785

1687 - The Royal Navy officially adopts rum as the daily ration.

1764 - On April 5th, Parliament passes the Sugar Act, which replaces the Molasses Act of 1733.

1793 - Berlin chemist Franz Karl Achard, 40, reveals a process for obtaining sugar from beets.

1789 - On board the British ship *Bounty*, Fletcher Christian led a mutiny against Captain William Bligh.



# RUM IN THE NEWS

by Mike Kunetka



## CARICOM 50th ANIVERSARY RUM BLEND

Last month, the Prime Minister of Saint Lucia, the Honorable Philip J. Pierre, presented the new CARICOM 50th Anniversary Rum Blend from the Saint Lucia Distillers Group to His Excellency Mohamed Irfaan Ali, President of Guyana and Chairman of the Caribbean Community (CARICOM). The CARICOM Chairman received the rum blend during the ongoing 46th Regular Meeting of the Conference of CARICOM Heads of Government being convened in Guyana. The blend is attractively packaged under the Saint Lucia Distillers Group Chairman's Reserve Brand, and this new expression honors the achievements of the Caribbean Community over the past 50 years. It is a specially selected blend of 12-year-old rums from the distillery's unique collection of pot and column rum stills and aged in various oak casks and is one of several being developed by members of West Indies Rum & Spirits Producers' Association (WIRSPA) to commemorate the Caribbean Community's 50th Anniversary. The products being showcased by regional rum producers will be distributed to CARICOM, with limited quantities being available for sale in local markets. The Saint Lucia Distillers Group is the first WIRSPA member to make a 50th Anniversary presentation to CARICOM. <https://caricom.org/>



These are the most recent and noteworthy headlines in the rum industry. If you want us to share your news with our readers, please send me an email to: [Mike@gotrum.com](mailto:Mike@gotrum.com).

## **BREWDOG DISTILLING**

Last month, BrewDog Distilling Co. announced the official launch of its DUO White Rum. BrewDog's Duo Rum series is an interesting marriage of Caribbean and Scottish rums, offering flavors of tropical fruit like pineapple and guava across natural hints of caramel, toffee, and vanilla. Steven Kearsley, Managing Director of BrewDog Distilling Co., remarked: "We have been making our white rum for a while now, as it's used in our Wonderland canned mojitos. This is the first time we've bottled and released the liquid as its own standalone brand. We think white rum is somewhat untapped, and ours is a wonderful expression of how aromatic and flavorful this style of rum can be. Smooth and subtly complex, with notes of toffee and tropical fruits, DUO White will stop you in your tracks." Duo White will join BrewDog's existing rums, DUO Spiced Rum and DUO Spiced with Caramelized Pineapple Rum. <https://www.duo-rum.com/>

## **EASTSIDE DISTILLERY**

East Side Distillery's acclaimed spiced rum, Nomad Oscuro, has been awarded a Gold Medal at the distinguished Rum & Cachaça Masters 2024. Organized by The Global Spirit Masters, this esteemed competition seeks to recognize and reward the finest rum and cachaça brands on the global stage. Chaired by a panel of leading spirits specialists, the blind-tasting competition attracted nearly 300 entries from around the world. Nomad Oscuro distinguished itself as one of the elites, landing in the exclusive top 1.7% of spiced rums globally. Jai Anand, Founder of East Side Distillery, congratulated the team saying, "We're incredibly proud of what we've achieved with Nomad Oscuro. This Gold Medal not only celebrates our commitment to quality but also positions us favorably in a competitive global market. It's an honor to see Nomad Oscuro recognized on such a prestigious platform, and it reaffirms our dedication to excellence in the art of blending." Nomad Oscuro has been created by Victor Benito, Head Distiller of Eastside. <https://nomadoscuro.com/>

## **MAISON FERRAND**

Maison Ferrand is excited to announce Uncut Stories, a platform that showcases unpublished projects and news about the Ferrand brands (Citadelle Gin, Ferrand Cognac, Planteray Rum, Ferrand Dry Curacao, Mathilde Fruit Liqueurs, etc.) and the Ferrand Distilleries (Citadelle Gin Distillery/France, West Indies Rum Distillery and Stade's Rum Distillery/Barbados). In addition, you'll find stories such as R&D experiments with new fermentations, sourcing raffia from Madagascar, Master Blender Alexandre Gabriel's concepts about the use of different wood barrels for cognac aging, and much more. With Uncut Stories, Maison Ferrand will share with you the behind-the-scenes of their companies: the research, the challenges, and even the mistakes.

Join them to discover their world where each sip tells a story of passion and commitment. <https://news.maisonferrand.com/>

## **CRUZAN**

The St. Croix Source reported that the Cruzan Rum Distillery is now welcoming guests back to its doors after a four-year closure. With a fresh look and updated facilities, the staff is excited to offer visitors an immersive experience into the world of their award-winning rum. To ensure the safety of all guests and staff, The Cruzan Rum Distillery has implemented a reservation system for booking tours of the distillery. This system will allow it to control the number of people in the facility at any given time and provide a more personalized experience for each visitor. During a visit, a customer will have the opportunity to learn about Cruzan Rum Distillery's rich history, witness the art of rum making firsthand, and sample some of its finest products. <https://www.cruzanrum.com/tours-and-experiences>

## **BRUGAL**

Born from the passion of five generations of Maestros Roneros and 135 years of Rum Mastery, Brugal unveiled its newest masterpiece, a permanent edition prestige sipping rum, Maestro Reserva. The rum making process for Maestro Reserva utilizes an innovative cask toasting technique in prestigious American sherry oak casks called "Dark Aromatic Toasting" to create a one-of-a-kind rum, carefully crafted for sipping. Driven by passion, each generation of Brugal family Maestro Roneros enrich the art of rum making and leaves behind a legacy that endures through the ages. Brugal family member and fifth-generation Maestra Ronera, Jassil Villanueva Quintana, upholds this as she introduces her legacy, Masetro Reserva. Using the "Dark Aromatic Toasting" technique, Jassil has produced a rum born from years of practice and patience, passed down from generation to generation. With her expertise, she discerns the precise moment when the rum's elements reach perfection, resulting in a liquid characterized by a naturally smooth, well-rounded, and intricate sweetness. "My family deeply embraces the elegance and soul of Brugal rum, and I've absorbed a wealth of wisdom from the generations of Maestro Roneros who came before me," shares Jassil Villanueva Quintana. "By leveraging this knowledge and my unwavering passion, all while paying homage to the Brugal family legacy, I've crafted a rum that is "moment perfect." My hope is that Maestro Reserva graces all of life's big celebrations, alongside cherished ones, forging moments that will endure for centuries to come." Brugal's proprietary "Dark Aromatic Toasting" process naturally sweetens the liquid to create a rum that is free of external sugars and additives. After aging in premium American sherry oak casks, the rum is emptied and carefully placed aside. The American sherry oak casks are immediately toasted using precision, mastery and expertise to extract

natural caramel pearls that are drawn from the sugars in the wood. The casks are then re-filled with the rum, absorbing the delicate caramel pearls created in the wood before being carefully aged under the Dominican sun. The result is a smooth and rich liquid defined by sweet vanilla creaminess, velvety caramel and awakened by a hint of smoke. <https://www.brugal-rum.com>

### **STAR & KEY**

Cobblestone Brands announced the launch of their second spirit brand, Star & Key Rum, a single estate rum from Mauritius. Made with fresh cane juice to capture the unique terroir of this isolated island on the far side of the world, this rum is distinctly different. Star & Key Single Estate Rum is made by Nick Wiehe, one of the Cobblestone owners, on the 8th generation Wiehe family estate, Labourdonnais. One of the oldest estates in Mauritius, Nick's family pioneered the cultivation of high-quality cane on the island. Labourdonnais' distillery is nestled amongst 1500 acres of sugar cane and fruit orchards where everything is grown, harvested, distilled and aged. To create a rum that captures the island's, and indeed, the estate's unique terroir, Nick uses only fresh cane juice. The mix of rich volcanic soil, and a subtropical, maritime climate on Mauritius have proven perfect for sugar cane to flourish over the last 400 years. The year-round, steady warmth and Indian Ocean air also plays a pivotal role in the aging process. Star & Key Rum is tropically aged, on the Estate of course, significantly accelerating the maturation process and intensifying the flavor the rum draws from the oak casks. "Star & Key Rums capture a sense of place with unparalleled authenticity and character," says Gary McLoughlin, Marketing Director of Star & Key. "Mauritius was one of the first places in the world to cultivate sugar cane and hundreds of years later, it is still the island's main crop. Fresh cane juice retains everything it draws from the soil and climate throughout the growing season. Star & Key Rums utilize both red and yellow cane varieties grown on this one-of-a-kind estate to produce distinctively different rums." The company will start with two expressions, Star & Key Passion Fruit Rum and Star & Key VSOP. Star & Key Passion Fruit Rum is made using 2-year-old Cognac and Bourbon cask aged rum, infused with fresh passion fruit also grown on the Estate. The passion fruit is peeled and pulped by hand, then carefully added to a small amount of cask strength rum, in equal parts passion fruit and rum. This 50:50 mix remains in the cask for a number of weeks so that they get just the right amount of fruit flavor into the spirit. The seeds and pulp are filtered out and then married with the rest of the rum casks over two more weeks. Star & Key VSOP Rum is a Single Cask Release, it is a smooth yet complex 4-year-old sipping rum aged exclusively in Cognac casks. The French oak Cognac casks make this a rich, deep and warming rum to take your time with. The nose is sweet with toffee, butterscotch, nutmeg, vanilla, plums and figs. The taste is rich and smooth with dark toffee,

honeycomb, hazelnut, orange and apricot with subtle vegetal undertones. The finish is cinnamon, toasted oak spices and chocolate orange. The brand name is inspired by an old nick name of the island that is still shown on the country's crest. Mauritius was known as "The Star & Key of the Indian Ocean". <https://www.starandkeyrum.com/>

### **RUMCHATA**

RumChata is introducing RumChata Pineapple Cream, a new flavor made with RumChata's signature premium Caribbean rum and natural pineapple flavors. Pineapple Cream is available now nationwide at major retailers, with an ABV of 13.75%. "Last year, our fans' enthusiasm for tropical flavors was evident with the success of RumChata Coconut Cream. As summer approaches, we're thrilled to unveil our latest innovation, RumChata Pineapple Cream, which is reminiscent of summer Tiki drinks," said Brandon Lieb, Vice President of Marketing for Spirit of Gallo. With a burst of pineapple that brings the bright, refreshing taste of summer, RumChata Pineapple Cream can be enjoyed on its own or in the RumChata Colada, a Piña Colada-inspired drink made with equal parts RumChata Pineapple Cream and Coconut Rum. Pineapple Cream joins three core products in the RumChata portfolio, Original, Limón and Coconut Cream. Pumpkin Spice and Peppermint Bark are also available during the fall and winter months. <https://www.rumchata.com/>

### **WISE MONKEY RUM**

Nirvana Works International has officially announced the launch of Wise Monkey Indian Spiced Rum, a new addition to their lineup of unique blends. After the success of their limited batch release, the purely-molasses based rum garnered quite the attention from rum fanatics. The latest offering from the award-winning brand brings in a truly Indian experience to add on to your bar collections. With an all-organic spices' infusion, the rum pays homage to the lesser credited land that celebrates both rum and spices, India. Speaking of the product, the Director of Nirvana Works, Mr. Jagdeep Singh says, "This blend has been a long time in the making, and honestly, I can say that it's been worth every possible minute. It's everything we've anticipated and wanted to offer to a crowd who'd appreciate a well-crafted spiced rum." Wise Monkey's Indian Spiced Rum marks the third blend in their lineup which includes the Wise Monkey Café Rum and the Mauritius White Rum. Each of their blends uncovers a story of inspiring craftsmanship and innovation. Wise Monkey Café Rum and Indian Spiced Rum won Silver Awards at The Rum & Cachaça Masters 2024. The competition, organized by The Global Spirit Masters, saw over 300 global rum brands and experts come together to find the finest rum offerings. Speaking of the latest achievement, Mr. Jagdeep Singh (Director of Nirvana Works) said that they're "absolutely thrilled and humbled to see Wise Monkey being recognized on such a prestigious platform. We're excited to continue pushing

boundaries and bring exceptional drinks to our fellow rum enthusiasts worldwide.”  
<https://wisemonkeyrum.com/>

### **RON BARCELÓ**

Ron Barceló is proud to introduce three new expressions: Barceló Imperial Porto Cask, Barceló Imperial Mizunara Cask, and Barceló Imperial Maple Cask, as part of their ultra-premium Rare Blends Collection. This collection is a series of reserves, aged for an extended time in barrels from different latitudes to heighten Ron Barceló's commitment to innovation and sensory experiences. These three unique blends are crafted from the finest cane fields of the Dominican Republic to carry a legacy of prestige and excellence, making it one of the most awarded Dominican rums globally. “We're thrilled to bring three new expressions, Barceló Imperial Porto Cask, Barceló Imperial Maple Cask, and Barceló Imperial Mizunara Cask, to our consumers in the US,” said Otto Flores, Brand Ambassador for Ron Barceló. “These expressions are an exhilarating journey of flavors, offering a rare combination of silkiness and complexity. All three expressions are a testament to our commitment to push the boundaries of excellence and innovation in the world of rum.” Each expression sources carefully selected Dominican sugarcane cultivated in a Barceló-owned field following an aging process in oak barrels with varying degrees of toast, yielding an organoleptically complex spirit. Barceló Imperial Porto Cask undergoes additional aging in authentic Tawny 10 port wine barrels from Portugal, imparting a complexity and unique flavor that defines this exuberant spirit. Barceló Imperial Maple Cask, undergoes 8 to 10 years of aging in ex-Bourbon casks, followed by an additional year in maple staves. The result is a rich and nuanced spirit, embodying the essence of carefully selected ingredients and meticulous craftsmanship. Barceló Imperial Mizunara Cask, the third in this collection, is the result of aging the brand's prized rums in oak barrels with varying degrees of toast, meticulously selected by Galíndez. Following the blend, Mizunara Cask undergoes further aging in virgin Japanese oak barrels, <https://ronbarcelo.com/>

### **TAKAMAKA**

Zepis Kreol, the latest offering from the Takamaka Distillery in the Seychelles draws its character from both oak and the local spices. A blend of pot and column distilled molasses rum, macerated with locally grown natural spices before being pressed with ex-merlot wood fines. An 8-year Bajan Foursquare rum is added before finally letting it rest for 60 days inside very old ex-bourbon casks before bottling. The result is rich with warming spices and just a hint of that island sweetness. Gold medal winner 2024 Spirit Business Global Rum & Cachaça masters. Zepis Kreol, has been their best seller on their home islands for some

time. Our unique recipe driving vanilla, papaya and that level of sweetness you would expect from this style of rum proving to be really popular. Personally - mixed with a proper ginger beer this is a winner! But we always have aspiration to produce a spiced rum that was more of a “sipper”. Something that was rum forward but really worked to combine those flavors of oak and natural spices. <https://www.takamakarum.com/>

### **CLUB KOKOMO SPIRITS**

Club Kokomo Spirits, created by Beach Boys co-founder Mike Love, has added a line of premium rums to its range of rum- and gin-based ready-to-drink (RTD) cocktails. “The spirit of Kokomo is the serenity and good vibrations you feel when hanging out with your closest friends or family, preferably on a sandy beach,” said Love, “We took it, distilled it and bottled it for everyone who takes a sip to enjoy, anywhere. Much like a Beach Boys song.” To make this all possible and to ensure product quality and consistency, Club Kokomo uses award-winning spirits in every product. Both their rums and gins are designed and produced exclusively for them by Geoff Longenecker at the acclaimed artisan distillery in San Diego, California, Seven Caves Spirits. Geoff is a renowned distiller in San Diego and known amongst spirits enthusiasts as a master at his craft with ludicrously small batches. Geoff's dedication to the best spirits on the market is the “why” for the Love family in hand-selecting him as their partner in the Club Kokomo endeavor. The new rum range has three expressions: a white rum, a barrel-finished rum and a Tahitian Vanilla Rum. Artisanal White Rum contains a unique blend of demerara cane sugar rum distilled on-site and traditional Jamaican pot still rum. Blended and bottled by hand, this rum offers harmonious hints of honey, pineapple, melon, and mango with no added sugars or flavoring. An exceptional choice for both sipping and enhancing Kokomo inspired cocktails. Bottled at 45% ABV. Tahitian Vanilla Rum is an exotic tribute to the azure motus of Tahiti and the white sand beaches of the Caribbean. Fragrantly ripe whole Tahitian vanilla beans rest with our Artisan White Rum, slowly imparting their exquisite flavor without added sugars or flavoring. Our proprietary steeping process is closely monitored by our master distiller until the rum is bottled by hand in our facility. Relax and enjoy this rhythmic dance of Tahitian and Caribbean sensibilities. Bottled at 40% ABV. Our Barrel Finished Rum features a proprietary blend of 8- and 10-year-old Jamaican, Barbadian and Dominican rums, aged in new oak, ex-whiskey and port casks. Blended exclusively by our master distiller, Geoff Longenecker, and finished in hand-selected bourbon barrels, our ultimate rum expression delivers notes of vanilla, caramel, stone fruit and whiskey with no added sugars, flavoring or colors. Bottled at 46% ABV. <https://clubkokomospirits.com/>



# The Sweet Business of Sugar



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# Colombia

Regardless of distillation equipment, fermentation method, aging or blending techniques, all rum producers have one thing in common: **sugarcane**.

Without sugarcane we would not have sugar mills, countless farmers would not have a profitable crop and we would not have rum!

**Required Report:** Required - Public Distribution

**Date:** April 20, 2023

**Report Number:** CO2023-0009

**Report Name:** Sugar Annual

**Country:** Colombia

**Post:** Bogota

**Report Category:** Sugar

**Prepared By:** FAS Bogota Staff

**Approved By:** Adam Klein

**Report Highlights:**

In marketing year (MY) 2023/24, Colombia's sugar production is forecast to increase 2.2 percent to 2.35 million metric tons (MT), due to the end of "La Niña" weather phenomena and the beginning of "El Niño" weather phenomena. Although warmer weather conditions and rising international sugar prices are expected to support higher sugar production, the upward trend of input costs, primarily transportation and labor, as well as social unrest in some sugarcane planted areas, will likely prevent productivity increases in the second half of 2023 and 2024. Colombia's economy is projected to slow in 2023, after a GDP growth of 7.5 percent in 2022, as a result of high inflation and domestic monetary policy.



## Commodities

### Sugar centrifugal

#### Production

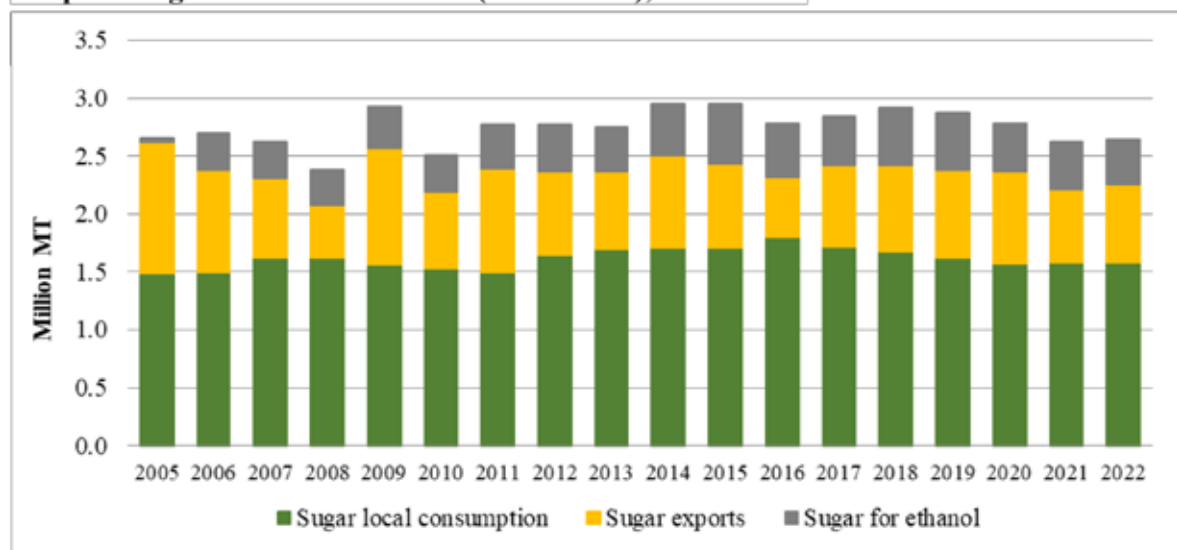
In MY 2023/24, Colombia sugar production is forecast to increase 2.2 percent to 2.35 million metric tons (MT) in raw value basis (RV), due to the end of *La Niña* weather phenomena and the beginning of *El Niño* phenomena, which is forecast to start by the second half of 2023, and will bring warmer weather and less precipitation. Harvested area is forecast to remain unchanged at 183,000 hectares (ha). Although warmer weather conditions and rising international sugar prices are expected to support higher sugar production, the upward trend of input costs, primarily transportation and labor, as well as social unrest in some sugarcane planted areas will likely prevent higher increases in productivity in the second half of 2023 and 2024.

In MY 2022/23, Post's revised production estimate remains unchanged from the previous year at 2.3 MT. Although excessive rains from *La Niña* between October 2022 and March 2023 affected the sucrose content and harvest processes, producers increased harvested area by nearly 7 percent which compensated lower productivity. The increase in harvested area was driven by rising sugar prices as a result of Colombia's peso devaluation and high international sugar prices, and the effects from the national strike in 2021, which delayed the harvest time of the preceding year. Since 2014, some sugarcane producing areas located in the north of the Cauca department and south of Valle department have been affected by social unrest due to land ownership issues. The Colombian Association of Sugar Producers (Asocaña) estimates nearly 6,000 to 7,000 ha are currently affected by land disputes. The expected fertilizer shortage from disruptions in supply chains caused by the Russian invasion of Ukraine did not materialize in the sugar sector as some of the largest sugar mills have managed to develop bio-fertilizers based on sugarcane sub-products to alleviate the rising input costs.

Colombia's 14 sugar mills and a majority (6 out of 7) of its ethanol facilities are in the Cauca River Valley, which spans six Colombian departments. There are about 245,000 hectares of sugarcane planted in the Cauca River Valley, which is close to the total agricultural land available that can be planted in the region. On average, and under normal weather conditions, the Cauca River Valley harvests about 80 percent of the available sugarcane area, and the rest of the land remains idle as part of a land management strategy. Approximately 70 percent of the sugarcane is harvested by machines with the remaining harvested by hand. According to local industry, Colombia's sugarcane sector generates 286,000 jobs. The Cauca River Valley is one of the most efficient sugarcane producing regions in South America. Average sugarcane yield is estimated at 113 MT per hectare. As area available for sugarcane is almost completely planted, changes in productivity are dependent on weather conditions and farmer application of technological improvements developed by the Colombian Sugar Industry Research Center (CENICAÑA).

Some of the facilities for ethanol and sugar production are located in close proximity, which allows sugarcane to be devoted for processing either product. Since distilleries began producing ethanol in 2005, domestic ethanol demand has offset sugar exports significantly, about 30 to 40 percent annually (see graph 1 below). In calendar year (CY) 2022, sugarcane crushing marginally increased 0.6 percent compared to the previous year. Local sugar consumption and production remain almost unchanged from the previous year, while ethanol production decreased 12.5 percent and sugar exports increased 7.6 percent. Under adverse weather conditions and high sugar prices, sugar producers preferred to prioritize sugar production over ethanol. As a result, Colombia's ethanol blend mandate decreased from ten percent to lower levels, mostly four percent.

**Graph 1. Sugar Cluster Production (million MT), 2005 - 2022**



Source: Post calculations based on the information from the Colombian Association of Sugar Producers (Asocaña)

Since January 2001, local sugar prices in Colombia are subject to a price stabilization system called the Sugar Price Stabilization Fund (FEPA). More information can be found below in the Policy section. The Colombian government designed FEPA as a tool for protecting local producers from fluctuations in international sugar prices.

### **Non-Centrifugal Sugar**

In CY 2022, non-centrifugal sugar (known as panela) production decreased 7 percent from the previous year to 1.0 million MT with an estimated harvested area of 160,000 ha. Sugarcane for panela production was highly affected by increasing production costs, primarily labor, and wet weather conditions that affected productivity and harvest processes. Sugarcane for panela is planted in dispersed areas countrywide in highlands in 29 out of 32 departments of Colombia, with 80 percent of production concentrated in eight departments. According to the Panela Producers Association (Fedepanela), there are an estimated 18,500 crushing/milling facilities.

In 2022 panela prices started a downward trend to an average of COP \$3,098 per kilogram (\$0.81), a 5 percent decrease, due to slower demand given Colombia's high inflation rates and changes in consumption patterns.

## Consumption

Despite the entrance into force in the second half of 2023 of new taxes targeting sugar drinks and other nutrition regulations, such as mandatory front-of pack labeling for processed products with high content of added sugar (see [GAIN Report CO2022-0026](#)), in MY 2023/24, sugar consumption is forecast to marginally increase 1.8 percent, with a trend to stagnate. Despite the increased use of sweeteners in sugar drinks, warmer weather conditions due to *El Niño* and the increasing household consumption of sugar will offset the overall sugar consumption in Colombia's population.

In MY2022/23, Post revised Colombian sugar consumption to 1.88 million MT, a 0.8 percent increase from the previous USDA official estimate, driven by the recovery of the economy and the increase in household consumption, which accounted for 60 percent of the total consumption in MY2022/23, according to Asocaña. The increase in household consumption has balanced the increasing use of sugar substitutes in the food sector, especially of sweeteners in sugar drinks manufacturing. In CY2022, Colombia's GDP grew 7.5 percent<sup>1</sup>, less than the 8.2 percent estimate, after the economic growth of 10.2 percent in CY 2021. For CY2023, Colombia's economic growth is projected at 2 percent, as a result of high inflation and the combination of domestic monetary policy, which will cause Colombian economic growth to slow. According to Asocaña, average per capita consumption of sugar is estimated at 75 pounds (34 kilograms). For panela, Colombian annual per capita consumption is estimated at 48 pounds (22 kilograms).

## Trade

In MY 2023/24, sugar exports are forecast to slightly increase to 680,000 MT driven by high international prices. In MY 2022/23, Post's export estimates are down 8 percent from 730,000 MT to 670,000 MT following lower production than expected and a recovery of domestic demand.

Colombia exports sugar to the United States under both the World Trade Organization (WTO) and the U.S. Colombia Trade Promotion Agreement (CTPA) quotas. In FY 2022, the WTO quota was 25,273 MT raw value (MTRV) and was fully subscribed. In CY 2022, the CTPA quota was 57,500 MT, and it was also fully subscribed. In CY 2023, Colombia will likely fill the CTPA quota of 58,250 MT, as well as the FY 2023 WTO quota of 25,819 MT with a 7,078 MT reallocation.

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<sup>1</sup> Colombian Department of Statistics (DANE), GDP estimates for 2022

**Table 1. Colombia Sugar Exports (Raw Value)**

Colombia Export Statistics							
Commodity: Sugar centrifugal, Sugar centrifugal							
Year Ending: September							
Partner Country	Unit (RV)	Total Exports (Raw value)			% Share		
		MY 2019/20	MY 2020/21	MY 2021/22	MY 2019/20	MY 2020/21	MY 2021/22
World	T	777,612	668,131	661,960			
United States	T	158,255	130,759	157,528	20%	20%	24%
Chile	T	155,476	138,724	113,830	20%	21%	17%
Haiti	T	67,689	74,524	78,320	9%	11%	12%
Peru	T	193,464	136,745	60,101	25%	20%	9%
Ecuador	T	22,880	24,165	41,928	3%	4%	6%
Cote d'Ivoire	T	23,567	-	26,751	3%	0%	4%
Others	T	156,281	163,214	183,502	20%	24%	28%

Source: Colombia Customs National Office (DIAN) – Trade Data Monitor.

In MY 2021/22, the United States became the top destination for Colombian sugar accounting for 24 percent of total sugar exports, followed by Chile (17%) and Haiti (12%). Exports to Ecuador continued recovering in MY 2021/22 after safeguards were implemented against Andean Community of Nations (CAN) countries, including Colombia. Seventy-four percent of Colombian sugar exports are refined sugar, with the remaining 26 percent in raw sugar.

In MY 2023/24, sugar imports are forecast to decrease 4 percent to 230,000 MT based on a higher national offer due to *El Niño*, despite high international prices. Post's revised import estimate for MY 2022/23 is down 6 percent from 265,000 MT to 240,000 MT due to a slight appreciation of the Colombian peso against the dollar during the second quarter of 2023, and the fall of sugar exports from some of Colombia's main suppliers in the first quarter of 2023. More than 98 percent of Colombia's sugar imports are refined sugar.

**Table 2. Colombia Sugar Imports (Raw Value) in Marketing Years**

Colombia Import Statistics							
Commodity: Sugar centrifugal, Sugar centrifugal							
Year Ending: September							
Partner Country	Unit (RV)	Total Imports (Raw value)			% Share		
		MY 2019/20	MY 2020/21	MY 2021/22	MY 2019/20	MY 2020/21	MY 2021/22
World	T	286,244	264,961	222,560			
Bolivia	T	93,429	110,780	87,342	33%	42%	39%
Guatemala	T	5,387	7,000	46,090	2%	3%	21%
Mexico	T	-	3,120	32,926	0%	1%	15%
Peru	T	87,728	53,624	22,748	31%	20%	10%

Ecuador	T	2,552	17,744	13,949	1%	7%	6%
Others	T	97,148	72,693	19,505	34%	27%	9%

Source: Colombia Customs National Office (DIAN) – Trade Data Monitor

In MY 2021/22, Guatemala and Mexico displaced Peru and Brazil as the second and third largest suppliers of sugar centrifugal to Colombia, respectively. In MY 2021/22, Bolivia, Guatemala and Mexico made up 75 percent of total Colombian imports. Sugar imports from Bolivia enters Colombia duty-free under CAN trade preferences, while they are excluded from the preferential trade agreements signed between Colombia, Mexico, and Guatemala, for which they are subject to an Andean External tariff of 15 percent.

### Stocks

In MY 2023/24, ending stocks are expected to increase to 199,000 MT due to an increase in production based on improved weather conditions, while consumption will remain flat. This quantity would satisfy approximately one month of domestic consumption. There are no Colombian government programs or incentives for sugar mills to manage inventories as Colombia is able to produce sugar year-round.

### Policy

*The Sugar Price Stabilization Fund (FEPA for its acronym in Spanish)*

The Price Stabilization Fund was established in 1993 through Law 101: General Law of Agricultural Development. The fund specifically for sugar or FEPA was established through Decree 569 of 2000. It was created by the Colombian government to avoid oversupply and low prices in the domestic sugar market by maintaining a price equilibrium. Asocaña administers this fund. The Colombian Minister of Agriculture chairs FEPA's board, and its members include the Colombian Minister of Trade and 11 sugarcane growers and mills.

FEPA provides incentives for sugar exports by hedging against domestic and international market price differentials, setting a market weighted average price (MWAP). Historically, domestic sugar prices are higher than export prices (except for U.S. export prices under quota).

Milling operations that sell sugar at prices above the MWAP, or typically the domestic market, will contribute the difference to FEPA. Conversely, those that sell sugar at prices below the MWAP will receive the difference in compensation from the FEPA. Asocaña conducts a monthly calculation to determine contribution and/or compensation values for each sugar mill.

*Price Band System*

Sugar imports from CAN countries (i.e., Peru, Ecuador, and Bolivia) are allowed duty-free entry into Colombia. Imports from outside CAN are subject to a variable duty under the price band system. The basic duty rate on imports of raw and refined sugar from non-CAN countries is 15 percent.

The CAN revises the price band, both ceiling and floor, every April. The duty adjustment is made based on whether a reference price is above, below, or within the ceiling and floor price. The reference price is adjusted every two weeks. If the reference price falls within the floor and ceiling price band, the sugar import duty is set at 15 percent of the invoice value. When the reference price falls below the floor price, a variable surcharge based upon the difference between the floor price and the reference price is assessed. When the reference price exceeds the ceiling price, however, a reduction is made to the applied duty rate based on the difference between the reference and the ceiling price.

The CAN price band to be applied for the period of April 2023 to March 2024 is illustrated below:

**Table 3: CAN Floor and Ceiling Prices for Sugar (USD per ton)**

	Floor Price CIF	Ceiling Price CIF
<b>Refined Sugar</b>	\$483	\$548
<b>Raw Sugar</b>	\$390	\$448

Source: Resolution 2307/2022, CAN

For the second half of April 2023, reference prices for raw (\$492/ton) and refined sugar (\$631/ton) are above the ceiling prices. Thus, Colombia's current variable effective duty on imports of sugar is 0 percent.

#### U.S.-Colombia Trade Promotion Agreement (CTPA)

On May 15, 2012, the CTPA went into force. The CTPA eliminated the price band duty for imports from the United States. From CY 2021, the import tariff-rate-quota for glucose, which includes high-fructose corn syrup, is unlimited. In CY 2023, the Colombia sugar export quota under the CTPA is 58,250 MT, which is usually fully subscribed. It increases by 750 MT annually.

#### Andean Community of Nations (CAN) and Southern Common Market (MERCOSUR)

CAN member countries (i.e., Ecuador, Peru, and Bolivia) have duty free access to Colombia's sugar market. Under the CAN Agreement, Ecuador and Peru imposed safeguards and tariffs to 10 Colombian agricultural products, including sugar and sugar containing products, as a retaliation measure to Colombia for not allowing rice imports from these origins. These restrictive measures were removed after Colombia agreed to grant access for Ecuadorian and Peruvian rice. However, as Colombia had not imported rice as committed, in early 2022, [Ecuador](#) and [Peru](#) were authorized by the Andean Community Court of Justice to apply a 10 percent tariff on ten categories of goods from Colombia in response to a ruling against Colombia's restrictions on Peruvian and Ecuadorian rice. In the second semester of 2022, Colombia lifted the last restrictions against Peruvian rice, and it is expected to do the same with Ecuadorian rice in 2023. As a result, by 2023 Ecuador and Peru are not applying any safeguard against Colombian sugar and sugar containing products, however they are still authorized to do so in case Colombia restricts access for Ecuadorian and Peruvian rice again.

Colombia maintains the price band system; there was no agreement reached on the timing of tariff reduction under the Colombia MERCOSUR free trade agreement. However, Colombia continues to grant trade preferences under previous bilateral agreements, where MERCOSUR members pay only a percentage of the basic duty rate. Colombia's current total effective duty on Brazilian imports of raw sugar is 4.4 percent and for refined sugar 0 percent.

**Production, Supply and Distribution Data Statistics:**

Table 4. Production, Supply and Distribution Estimates: Sugar, Centrifugal

Sugar, Centrifugal Market Year Begins	2021/2022		2022/2023		2023/2024	
	Oct 2021		Oct 2022		Oct 2023	
	USDA Official	New Post	USDA Official	New Post	USDA Official	New Post
Colombia						
<b>Beginning Stocks</b>	219	219	211	209	0	194
<b>Beet Sugar Production</b>	0	0	0	0	0	0
<b>Cane Sugar Production</b>	2300	2300	2300	2300	0	2350
<b>Total Sugar Production</b>	2300	2300	2300	2300	0	2350
<b>Raw Imports</b>	12	12	5	10	0	10
<b>Refined Imp. (Raw Val)</b>	260	211	260	230	0	220
<b>Total Imports</b>	272	223	265	240	0	230
<b>Total Supply</b>	2791	2742	2776	2749	0	2774
<b>Raw Exports</b>	200	183	210	180	0	180
<b>Refined Exp. (Raw Val)</b>	510	480	520	490	0	500
<b>Total Exports</b>	710	663	730	670	0	680
<b>Human Dom. Consumption</b>	1865	1865	1865	1880	0	1890
<b>Other Disappearance</b>	5	5	5	5	0	5
<b>Total Use</b>	1870	1870	1870	1885	0	1895
<b>Ending Stocks</b>	211	209	176	194	0	199
<b>Total Distribution</b>	2791	2742	2776	2749	0	2774

(1000 MT)

Table 5. Production, Supply and Distribution Estimates: Sugarcane

Sugar Cane for Centrifugal Market Year Begins  Colombia	2021/2022		2022/2023		2023/2024	
	Sep 2021		Sep 2022		Sep 2023	
	USDA Official	New Post	USDA Official	New Post	USDA Official	New Post
Area Planted	240	240	0	240	0	240
Area Harvested	200	170	0	183	0	183
Production	24000	22900	0	23000	0	23500
Total Supply	24000	22900	0	23000	0	23500
Utilization for Sugar	19500	18000	0	18700	0	19000
Utilization for Alcohol	4500	4900	0	4300	0	4500
Total Utilization	24000	22900	0	23000	0	23500
(1000 HA), (1000 MT)						

**Attachments:**

No Attachments



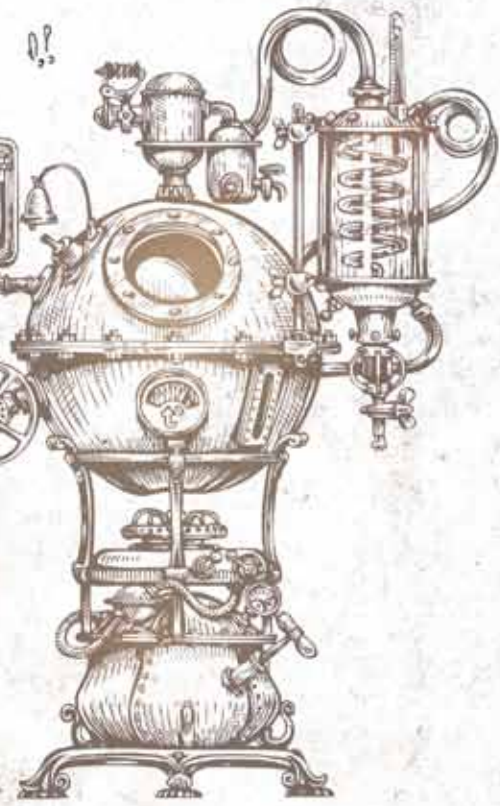


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# CIGAR & RUM PAIRING

by Philip Ili Barake





**M**y name is Philip Ili Barake, Sommelier by trade. As a result of working with selected restaurants and wine producers in Chile, I started developing a passion for distilled spirits and cigars. As part of my most recent job, I had the opportunity to visit many Central American countries, as well as, rum distilleries and tobacco growers.

But my passion for spirits and cigars did not end there; in 2010 I had the honor of representing Chile at the International Cigar Sommelier Competition, where I won first place, becoming the first South American to ever achieve that feat.

Now I face the challenge of impressing the readers of "Got Rum?" with what is perhaps the toughest task for a Sommelier: discussing pairings while being well aware that there are as many individual preferences as there are rums and cigars in the world.

I believe a pairing is an experience that should not be limited to only two products; it is something that can be incorporated into our lives. I hope to help our readers discover and appreciate the pleasure of trying new things (or experiencing known things in new ways).

Philip  
#GRCigarPairing



## Little Things

In the most recent pairing I used an Arturo Fuente Churchill cigar which, throughout the whole article, seems to remain in the background, but not because it was a poor cigar, rather because the cocktail was surprisingly special! Could the pairing have been conducted with a different cigar? Of course it could have, but that pairing was correct, well-balanced and with a long finish. For this pairing, I wanted a different cigar from the same brand, also with a similar cocktail but with a few modifications. As you've heard me say before, you should always feel comfortable making adjustments to cocktails, such that they fit your preferences.

For the cocktail I selected Isautier 1845, a 10 year old rum from Reunion island. The rum features aging notes, but not the traditional caramel ones, offering instead a fresh and herbal character that marries perfectly with a Vermouth Rosso when making a Rum Manhattan. And it is now time to add a few personal touches, to give it a unique twist, without masking the rum's essence.

As you know by now, I am a big fan of coffee, so my personal touch took the form of a concentrated Irish Coffee, very silky and flavorful. You could just as easily add a caramel liquor, a concentrated orange juice or even a few drops of Worcestershire sauce, just make sure that it is a light "touch" and that you don't end up masking the rum's identity.

The measurements for my cocktail are as follows, designed to be served using a 7 oz. Martini Glass. Remember to pre-chill the glass with



ISAUTIER

Photo credit: @Cigarili



Photo credit: @Cigarili

ice and water, to keep the cocktail cold during the smoking.

- 5 oz. Isautier 1845
- 2 oz. Vermouth Rosso
- 1 dash of Concentrated Irish Coffee or Coffee Liqueur

I *refreshed* the ingredients, meaning that I poured them into a large glass/shaker filled with large ice cubes, then stirred them slowly using a long spoon, to cool down the ingredients and to water them down slightly with chilled water, resulting in a more enjoyable mixture. The cocktail could not be complete without the final touch: a piece of orange peel that is a wonderful addition to most rums, especially in this type of cocktail.

As mentioned earlier in the article, I wanted another Arturo Fuente, so I selected from the same Gran Reserva product line, but this time I opted for a Double Chateau Fuente (6.75 x 50) with a Natural Connecticut wrapper. This is a medium-bodied cigar that is perfect for the pairing; the smoking time could be too long, but this is easily addressed by preparing a second cocktail!

The combination of coffee with the Vermouth Rosso and the rum results in a well-balanced pairing, very drinkable, surprisingly refreshing with a touch of tannins.

If you end up using a coffee liqueur that is on the sweet side, you may end up masking the rum and having a cocktail that is on too sweet and coffee-centered. A small dash is enough and you'll realize this as you prepare your own drink.

By using a long format cigar like this one, we are guaranteeing a more even pairing, one that doesn't change much between the first and second thirds of the smoking, this is perhaps the biggest advantage of these cigars.

I hope that you are able to recreate this pairing at home, personalizing it to your liking. It is often the little things we do that give us the most pleasure in life.

Cheers!  
Philip Ili Barake  
#GRCigarPairing



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