

Got Rum?®

JUNE 2023

FROM THE GRASS TO YOUR GLASS, SINCE 2001!

**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM
MUSE OF MIXOLOGY - RUM HISTORIAN
UNTIL THE BITTER END - RUM IN THE NEWS
THE IMBIBER'S ALMANAC - THE RUM UNIVERSITY®
THE SWEET BUSINESS OF SUGAR**



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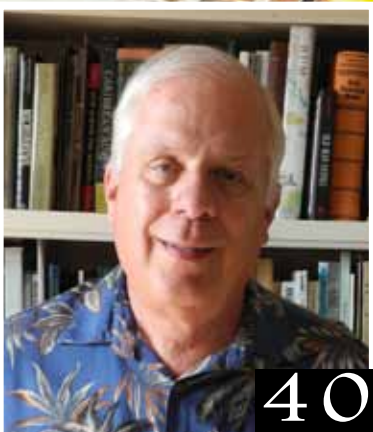
28



CONTENTS

JUNE 2023

- 5 FROM THE EDITOR
- 6-9 THE ANGEL'S SHARE - RUM REVIEWS
- 10-13 COOKING WITH RUM
- 14-19 THE IMBIBER'S ALMANAC
- 20-23 MUSE OF MIXOLOGY
- 24-25 THE RUM UNIVERSITY® LIBRARY
- 28-31 THE RUM HISTORIAN
- 32-39 UNTIL THE BITTER END
- 40-43 RUM IN THE NEWS
- 48-57 THE SWEET BUSINESS OF SUGAR
- 60-63 CIGAR AND RUM PAIRING



40



48



60

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FRONT COVER: Triple Rum Delight
INSIDE SPREAD: An Ode to Summer

FROM THE EDITOR

Energy from Sugar

I have written before about how yeast evolved over millions of years, to consume sugar and to produce alcohol. Sugar, a readily available source of life-sustaining energy, is produced by many plants around us, and it is consumed by an even larger number of microorganisms. Yeast evolved the ability to create ethanol from sugar as a survival strategy. This form of *chemical warfare*, allows it to sanitize its environment, ridding it of competition, so that it can claim total control over the source of the sugar.

Interestingly, us humans have also taken advantage of sugarcane, which is nature's largest source of sugar, to engineer a way to obtain energy from it, not only for metabolic purposes, but for many of our everyday industrial and domestic purposes as well, in the form of *electric energy*!

Bagasse (the sugarcane fiber leftover from the cane juice extraction process) is an excellent source of fuel for furnaces that boil water to produce steam that can, in turn, power milling equipment and electric generators. Electric generation technology is constantly evolving, becoming more efficient and being adopted by more and more sugarcane mills around the world.

Last month we started a new series ("The Sweet Business of Sugar") devoted to exploring all aspects of the sugar industry. May's issue gave us an overview of the global sugar economy and, starting with this month's issue, we'll explore sugar-producing countries individually.



This month's focus is Guatemala (pages 44 to 57). It is worth noting that the 10 active sugar mills in the country produced 27 percent of Guatemala's total energy, and that 91% of the fuel responsible for that energy generation came from *bagasse*. Other sources included charcoal and methane from bio digestors (from vinasse/spent wash treatment). As you can see, sugar has been, and will continue to be, a great source of energy.

To the sweet grass!

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 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!

Don Q Double Cask Finish Zinfandel Cask

In March 2023, Don Q added two new rums to their premium line with the addition of their Port Cask and Zinfandel Cask finished expressions. For the Zinfandel cask release, they aged their molasses-based column still rum in American white oak ex-bourbon barrels from October 2009 to July 2012. Then, at the end of 2018, the company blended these barrels and put the rum in California Zinfandel casks, where it rested until being blended to 40% ABV and bottled in September 2022.

Appearance

The 750 ml bottle is the same design used for all the expressions in the Don Q premium line. The gold cap is engraved with the Don Q logo, wrapped in clear security wrap, and holds a synthetic cork to the bottle. Embossed above the front and back labels, the words Serrallés Reserva appear, adding a nice visual touch to the bottle design. The labels are loaded with information about the rum, sharing details about its aging process.

The rum holds a medium amber color that lightens slightly in the tasting glass. Swirling the liquid creates a medium band that slowly thickens and releases a couple of waves of legs before evaporating.

Nose

Pouring the rum into the glass released a strong vanilla aroma. After letting the liquid rest for a few minutes, I discovered notes of dried apricot, blackberry, and fig, along with other

fruit and berry notes, with hints of toasted oak tannins rounding out the experience.

Palate

The first sip of the rum is a fine balance of deep Madagascar vanilla and robust fruit and berry notes. Additional sips reveal the tango of flavors that balance between the rum flavors and the nuances of the cask finish, with the caramel, vanilla, and toasted oak tannins from the rum influenced by the blackberry, cherry, fig, dried cranberry, and apricot notes with a hint of allspice and anise drifting underneath.

Review

When evaluating rums, I have only had a few that were finished in Zinfandel casks, and they have all been different. I found the Don Q Double Cask Finish Zinfandel Cask Rum to be a well-balanced expression and incredibly different than anything else I have tried in their portfolio. This is one you want to take your time with to sip, savor, and enjoy neat or with a single ice cube. By design, this rum, like the others that have appeared in their premium line, showcases the strength of Don Q's blending team and provides a flavorful experience that any rum enthusiast can look for when they want to experience something unique in their glass.



www.donq.com

THE ANGEL'S SHARE

by Paul Senft

Ron Colon Salvadoreno High Proof Rum

One of the highlights of the 2022 Tales of the Cocktail was attending a tasting and bar events that featured the Ron Colon Salvadoreno line. All three rums made a positive impression, and I made a note to pick up a bottle when I found it in the stores so I could give it a proper evaluation. The day arrived while shopping in downtown Atlanta and discovering the High Proof rum expression on the shelf. One of the things I always find interesting is when someone thinks outside of the box with a rum blend. The makers of Ron Colon Salvadoreno use a six year old, column still rum from Licorera Cihuatlan as the base for the rum blend. They also used unaged Jamaican pot still rums from Hampden, Monymusk, and Worthy Park and three year old pot still rum from Worthy Park, blended it all together, bottled it in New York, and presented the rum to consumers at 55.5% ABV.

Appearance

This rum is sold in a tall, opaque, dark 750 ml bottle that has an olive color when held up to the light. The wooden cap holds a synthetic cork and is secured to the bottle with a tight security wrap that I had to cut off to open the bottle. The cap has the company logo embossed on the top in silver metal. The bottle is wrapped in a single label that provides some of the details about the rum, and while it looks great and stands on the shelf, the fact that it does not mention that it is a blend of Jamaican and El Salvadorian rums is a missed opportunity. Especially when you consider how popular Jamaican rums are in the marketplace.

The rum has a pale amber color with a tiny bit of particulate suspended in the liquid. Swirling the liquid creates a thin band that quickly thickens and releases lightning fast legs down the side of the glass before leaving a ring of residue around the glass.

Nose

The rum is quite aromatic, filling the air with notes of grilled pineapple. After I let the liquid sit for a few minutes, I discovered notes of crème brule, lime zest, what I define as vegetal Jamaican funk, and baked banana pudding drifting in, punctuating the experience with fruity sweetness.

Palate

Sipping the rum is interesting as the caramelized vanilla coats the tongue with a fiery entry. Then the fruit notes of grilled pineapple and banana rush in, balanced by notes of dried tobacco leaf, black pepper, and dark roast coffee. The lime zest I picked up comes in later, along with some pleasantly light toasted oak notes. The balance of the flavors lingers in a pleasant dance until the fruit flavors take over and linger in a nice, long, dry finish.

Review

I knew from my previous experience with the rum that it was interesting, but I did not remember it being “this” interesting and flavorful. This is why I never base my reviews on what I experience at shows and instead use that time as motivation to track something down later. Since this rum has such a high proof, justly earning the name in the title, I evaluated it using a series of tiny sips to keep from burning my palate out. The El Salvador rum component helps ground and balance the spirit, creating a solid foundation for the Jamaican component to shine and provide the lovely complexity I enjoyed. I was expecting the wood notes to dominate at the finish, but I found the fruit taking over, adding a nice plot twist to the overall experience.

As far as deploying this spirit in cocktails, it was surprisingly good in a high proof Daiquiri, in a rum punch, and in another fruit based tropical cocktail I sampled it in. Overall, I found it to be a reasonably priced rum that I could use in a variety of tropical cocktails. Now that I can easily find it, I will put it in rotation and look forward to sharing it with friends.



www.roncolonsalvadoreno.com

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COOKING WITH RUM

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

by Chef Susan Whitley



Jamaican Ribs with Sticky Rum BBQ Sauce

Ingredients:

- 2 (2-pound) Racks Baby Back Pork Ribs
- 1 Tbsp. Jerk Seasoning Blend
- 1 C. Dark Rum
- *Sticky Rum BBQ Sauce- see recipe below

Directions:

1. Rinse and pat ribs dry. If desired, remove thin membranes from backs of ribs, using a paper towel for a better grip. (This will make ribs more tender.) Rub ribs evenly with jerk seasoning.
2. Pour rum in a shallow dish or zip-top plastic freezer bag; add ribs, turning to coat. Cover or seal, and chill 1 hour, turning occasionally.
3. Light 1 side of grill, heating to medium heat (325° to 350°). Place a drip pan beneath unlit side. Remove ribs from marinade, let drain quickly, and place on grate above drip pan. Grill (with lid closed), turning occasionally, 2 1/2 to 3 hours or until ribs are browned and tender and meat has shrunk back from bones.
4. Brush ribs with 1/2 cup Sticky Rum BBQ Sauce, and grill 15 more minutes. Serve with additional sauce. Yield: Makes 4 servings



*Sticky Rum BBQ Sauce

Ingredients:

- 1 C. Dark Brown Sugar, firmly packed
- 1/2 C. Ketchup
- 1/2 C. Dark Rum
- 1 Tbsp. Jerk Seasoning Blend
- 1 tsp. Lime Zest
- 2 Tbsp. Fresh Lime Juice
- 2 Tbsp. Soy Sauce
- 1 tsp. Fresh Grated Ginger
- 2 Garlic Cloves, minced
- 1 Green Onion, finely chopped
- 1/4 tsp. Liquid Smoke

Directions:

Combine ingredients in a small saucepan over medium heat. Simmer for about 6 or until slightly thickened. Remove from heat and allow to cool. Refrigerate left over in a sealed container. Will keep for up to 2 weeks.

Photo credit: www.isthambul.com

Molten Buttered Rum Cakes

Ingredients:

- 1 Tbsp. Graham Cracker Crumbs
- 1/2 C. (3 oz.) Butterscotch Chips
- 1/3 C. Butter
- 2 Whole Eggs
- 1 Egg Yolk
- 1/4 tsp. Rum Extract
- 2 Tbsp. Dark Rum
- 1/3 C. Dark Brown Sugar, firmly packed
- 1/3 C. All-purpose Flour



Directions:

1. Preheat oven to 400°F.
2. Spray bottoms and sides of 3 (6-ounce) custard cups with baking spray. Sprinkle flour into each cup, shake excess flour. Sprinkle a teaspoon of graham cracker crumbs onto bottom and around side of each cup.
3. In 1-quart saucepan, melt butterscotch chips and butter over medium heat, stirring constantly. Remove from heat and cool slightly, about 5 minutes.
4. In a large bowl, beat whole eggs, egg yolk, rum extract and dark rum with wire whisk or egg beater until well blended. Beat in brown sugar. Beat in melted butterscotch mixture and flour until well blended. Divide batter evenly among custard cups and place cups on cookie sheet, use cookie sheet that has sides.
5. Bake 13 to 16 minutes or until sides are set and centers are still soft (tops will be puffed and cracked). Let stand 5 minutes. Run small knife or metal spatula along sides of cakes to loosen. Immediately place individual dessert plate upside down over top of each cup; turn plate and cup over. Remove cup. Serve warm.

Photo credit: www.pillsbury.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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UNIVERSITY





The IMBIBER'S Almanac

JUNE

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
if we missed any!

JUN 2 National Moonshine Day

JUN 3 World Cider Day

JUN 4 National Cognac Day

JUN 12 World Gin Day

JUN 14 National Bourbon Day

JUN 19 National Martini Day





The IMBIBER'S Almanac

Featured Cocktail:
Spiced Rum Cider
(June 3rd)

Rum and Apple Cider are frequently combined in hot/warm drinks during the winter holiday season. Here is a recipe to enjoy this excellent combination of flavors during the hot summer days.

Ingredients:

- 1 ½ oz. Spiced Rum
- 3 oz. Apple Cider
- 1 oz. Fresh Lemon Juice
- 1 tsp. Maple Syrup (preferred) or Symple Syrup
- A dash of Orange Bitters
- Ice
- Optional garnishes: Apple Slices, Cinnamon Sticks, Star Anise and Brown Sugar for the rim

Directions:

1. Add all the ingredients (except the garnishes) into a cocktail shaker, add a few ice cubes. Shake vigorously for a few seconds and pour into a glass over ice. If you don't have a cocktail shaker, you can mix everything in the glass. Just stir it really well and add ice.
2. Add the garnishes and rim the glass with sugar, if desired. Enjoy!

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!

Haitian Divorce

After being in the industry for 25+ years and writing for *Got Rum!* for over 7, I often believe I have heard of every rum drink on the planet. Naive of me, yes, as there are certainly thousands out there and especially those that are considered “modern classics” (cocktails invented between 1970 and today).

The *Haitian Divorce* is an enjoyable one I came across when visiting Austin, Texas, last week.

Tom Richter originally designed this eclectic cocktail at The Beagle in New York City. Sadly, the East Village sherry-centric bar closed its doors in 2013, but this original recipe lives on. Richter is the owner and creator of Tomr’s Tonic, a cinchona-based syrup meant to be mixed with gin and club soda. In 2012 when the Haitian Divorce was created, The Beagle had a running theme of matrimony-style drinks, everything from “Second Marriage” to “Shotgun Wedding,” designed by co-owner and beverage director Dan Greenbaum. Tom Richter started playing around with different iterations of the Old Fashioned (bourbon, sugar, bitters) and loved the combination of rum and mezcal, which provided notes you would most commonly smell and taste in a single malt scotch. The inherent smoky quality of mezcal mixed with the funky flavors of Rhum Agricole really pack a punch of complexity. This twist on a Rum Old Fashioned adds even more with Pedro Ximenez Sherry, which provides raisins, dates, and fig flavors. I absolutely love that it is written with both a lime *AND* orange twist, too. The oils of the lime brighten it right up, while the orange tends to round out all the ingredients.



Have fun with this one! Remember that not all Haitian rums taste the same, and all mezcals definitely do not. I would encourage you to use a lightly smoky mezcal so that the rum still shines through and an aged Haitian rum so that it is the star of the drink.

Pro Tip: This cocktail is wonderful with chocolate bitters in place of the Angostura, and if you are a cigar-after-dinner type of person, this may just be the drink for you!!

Haitian Divorce

Ingredients

- 1.5 oz Aged Haitian Rum
- .75 oz Espadin Mezcal
- .5 oz Pedro Ximenez Sherry
- Two dashes of Angostura Bitters

Directions

In a mixing glass, add all ingredients and stir well with ice. Strain into a rocks glass with one large ice cube. Zest a peel of lime and orange over the drink, and place it into the glass. Enjoy!!





A glass of amber-colored rum sits on a stack of old, worn books. The glass is partially filled and has a faceted base. The background is a warm, golden-brown color, suggesting a library or a study. The text 'THE Rum UNIVERSITY LIBRARY' is overlaid on the bottom left of the image.

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

www.RumUniversity.com

The Wildcrafted Cocktail: Make Your Own Foraged Syrups, Bitters, Infusions, and Garnishes

by Ellen Zachos

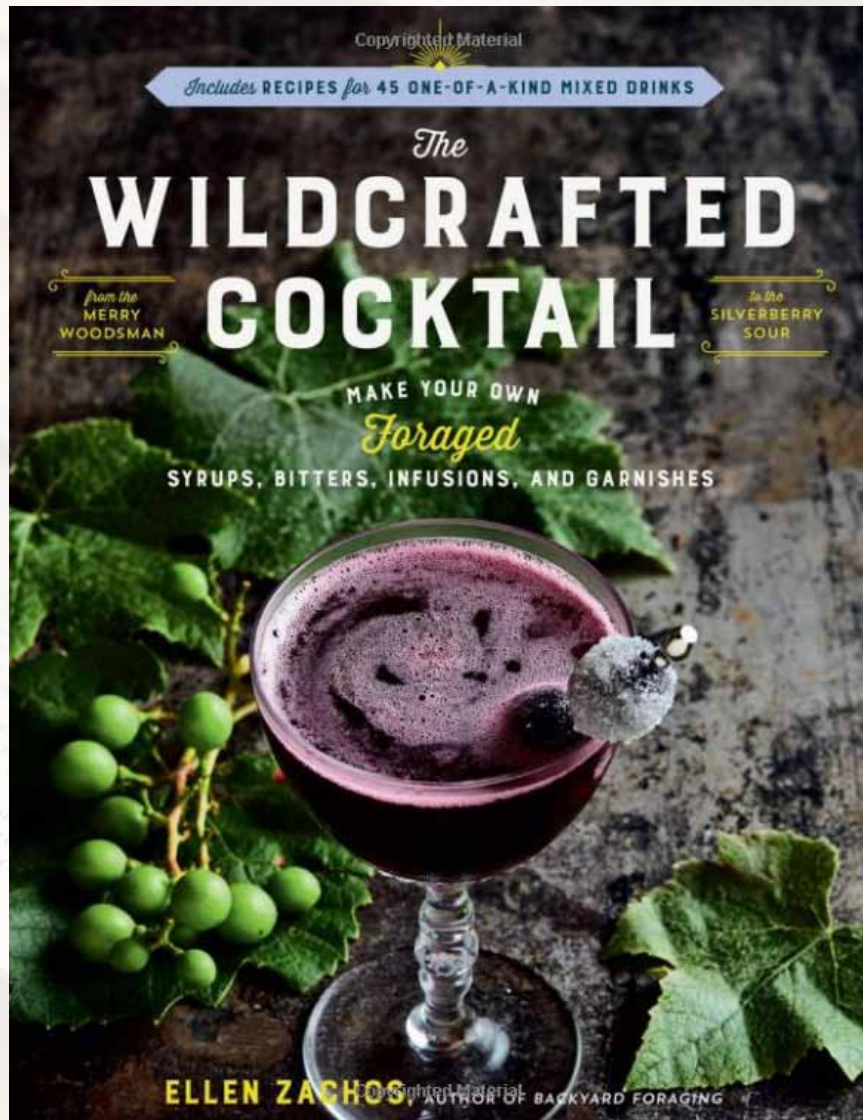
(Publisher's Review)

Meet the natural lovechild of the popular local-foods movement and craft cocktail scene. It's here to show you just how easy it is to make delicious, one-of-a-kind mixed drinks with common flowers, berries, roots, and leaves that you can find along roadsides or in your backyard.

Foraging expert Ellen Zachos gets the party started with recipes for more than 50 garnishes, syrups, infusions, juices, and bitters, including Quick Pickled Daylily Buds, Rose Hip Syrup, and Chanterelle-infused Rum. You'll then incorporate your handcrafted components into 45 surprising and delightful cocktails, such as Stinger in the Rye, Don't Sass Me, and Tree-tini.

About the Author

Ellen Zachos is an expert forager and longtime foraging instructor. She is the author of six books, including *The Wildcrafted Cocktail* and *Backyard Foraging*. She is co-host of the Plantrama podcast and can be found online at backyardforager.com.



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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

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.



"DISTILLED" OR HOW NOT TO WRITE ABOUT THE HISTORY OF SPIRITS

This month our readers will not find the customary article on the history of Cuban rum. Certainly not because the series is over, we are still just at the beginning, but because I thought it useful to dedicate this month's space to the review of a book on spirits just published: Ian Tattersall and Rob Desalle's "*Distilled. A Natural History of Spirits*", 2022. The authors are two eminent, renowned scientists: "Rob DeSalle is a curator at the American Museum of Natural History, New York City. Ian Tattersall is curator emeritus, division of Anthropology, American Museum of Natural History."

The two are also wine enthusiasts and a few years ago they published "*A Natural History of Wine*" and, later, "*A Natural History of Beer*." I read the first one and I liked it. I am not a wine expert, even though I drink it regularly, and as far as I can tell it is an excellent work, full of information and reflections, as well as skilfully written.

Telmo Pievani is an eminent philosopher of science and is part of a large international

team of scientists studying evolution; he is also a great scientific popularizer, very well known in my native country, Italy. In an interview with Ian Tattersall he mentions his new book about spirits.

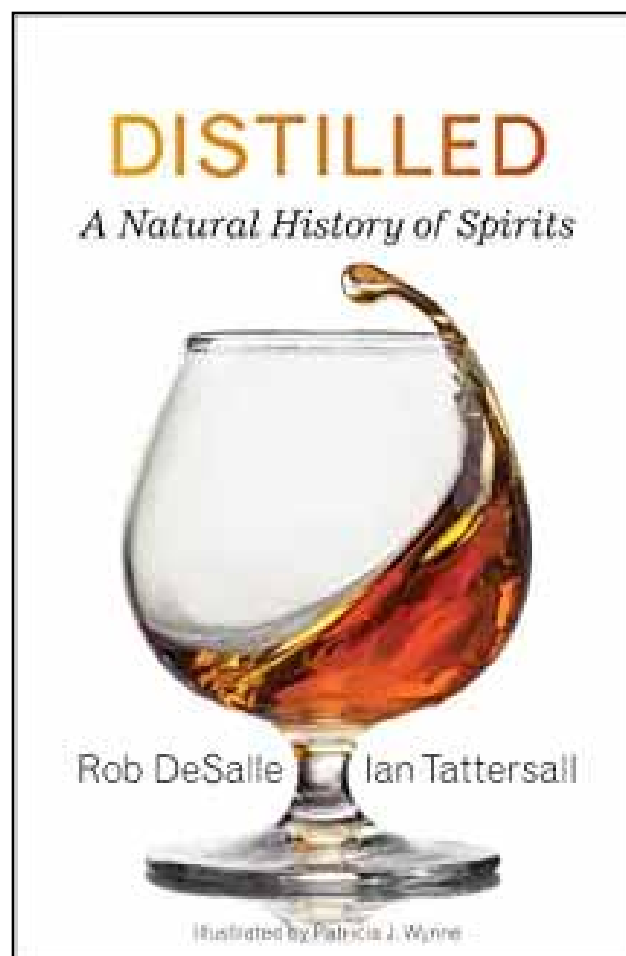
Pleasantly surprised, I searched for the book and bought it right away: at last, real scientists dedicate themselves to our favorite topic. When the book arrived, I discovered that, in addition to the two main authors, other academics had collaborated on individual chapters. Moreover, this book is published by the authoritative Yale University Press, and it is a beautiful object too: quality paper, good binding, beautiful designs; in short, everything. Also, I confess that I was filled with pride when I saw one of my "GOT RUM?" articles mentioned in the bibliography.

But then I read it and everything changed....

In a nutshell, the authors know little, and badly, about spirits, and even less about their history. Unfortunately, it seems to me that they know history in general little and badly. There are interesting parts, but also many banalities and above all many gross mistakes. And I got angry. It is not right to write so slovenly about spirits, even less if it is done by eminent scientists and if the text is published by an authoritative publishing house.

There are some positive things. The clarification on the taste of ethanol is undoubtedly useful, it explains much of the pleasure of drinking spirits: "ethanol is far from being a tasteless substance, as is often believed. Instead, once it rises above a concentration of about 20 percent by volume, well above anything you would expect to find in a conventional beer or wine, it imparts subtly bittersweet and uniquely mouth-filling quality that has yet to be replicated by any other substance."

There is also some interesting information about what might happen in the near future: "The notion of synthesizing a product to replace the alcohol that has traditionally been distilled brings us to the subject of synthetic alcohol substitutes. ... if a synthetic substance could be produced



that mimics the effect of alcohol without its side effects, many of the unwanted effects of alcohol would disappear. ... Even better, antidotes could be administered to counter their inebriating effects, allowing one to hop in one's car and safely drive home after a night of drinking."

But then there are many things that are wrong. They are too many to list all of them, I will dwell just on the most glaring errors, simply in order of appearance.

About the Column Still, they evidently don't know that the French engineer Jean-Baptiste Cellier-Blumenthal, and not Aeneas Coffey, invented the first continuously working distillation column and patented it in 1813. They go on to write: "The big physical contrast between the pot still and the Coffey stills is the tall two-distilling-column setup in the Coffey still, versus the single and usually bulbous distilling vessel of the pot still. ... most spirits categories on the market today may

be made on either kind of still; and there are now 'hybrid' stills that make the original definitions and rules all the more confusing."

False. As if the difference between Pot and Column still were merely a matter of design. Regarding this I think it is better to read again Richard Seal's "*Aeneas Coffey, John Dore and Foursquare*", RUM DIARIES BLOG, February 9, 2021. "The dichotomy is not pot still vs column still but batch still vs continuous still. All still designs fall into one of the latter two categories. The addition of fractionation or enhanced rectification to a batch still is still a batch still. The simple batch still relies solely on the lyne arm for rectification. Enhancing this effect does not change the fundamental nature of the still. ... A batch still will produce a changing output over time (colloquially the heads, then hearts, then tails) from a single charge (batch) that itself changes as it is distilled. A continuous still produces an unchanged output that varies by position (not by time) on an unchanging charge that is fed continuously. Heads, hearts, tails are drawn off simultaneously from different positions. This is the fundamental distinction between the two processes which also explains why the two can never make the identical spirit. ... Early column shaped stills (e.g. the column Pistorius still) should not be confused with a column or continuous still, it was a batch still and the Savalle or Cellier Blumental stills are not fitted with "a pot still" just because they had a pot shaped base/kettle – there were in fact continuous (or column) stills."

Let's go on. According to our authors, Arnald of Villanueva (1233-1312) "was the earliest European author to refer to spirits as *aqua vitae* (water of life), and to describe them as 'the essence of wine'. He also provided the first detailed instructions for distillation"

False. If they had read Forbes, or even some of my articles of the series THE ORIGIN OF ALCOHOLIC DISTILLATION IN THE WEST, they would know that even before Villanueva, there was a great proliferation of authors and works discussing the distillation of wine and the production of *aqua vitae* for medicinal purposes. For instance, the Franciscan friar Bonaventura Da Iseo, who died in 1280, stands out among those with his "*Liber Compostille*". A great friend of

Albertus Magnus, close to Roger Bacon and in contact with the young Thomas Aquinas, and therefore in touch with the greatest minds of the time, the friar described the numerous medicinal waters that were by that time commonly used in medicine, including the production of alcohol, with distillation of both essences for making rosewater and wine for the production of *aqua vitae*. They haven't heard of Taddeo Alderotti either (circa 1210-1296), the most famous physician of his age, who with his work *Consilia* made known to the general public the term *aqua vitae*, its uses in medicine and how to distil it.

One thing that really struck me is that the authors do not know the classic, fundamental work by R.J. Forbes "*Short History of the Art of Distillation*". Yet, one of their sources, Norbert Kockmann, in his "*History of Distillation*" 2014, writes clearly that "To get a wider picture, however, it is also necessary to consult the secondary literature. Robert Forbes (1943) gives an extensive illustration of the history of the art of distillation until 1840 and the death of Cellier-Blumenthal."

And here is a real blooper; at the beginning of chapter 7 SPIRIT TREES, they write: "For this chapter we just had to try the Grand Daddy of all New World spirits: arrack originated on the early Portuguese plantations in the Canary Islands."

Doubly false. First: Arrack is not "the Grand Daddy of all New World spirits". Arrack (arak, raki, rakija, etc) is an Old World word that in most of Asia indicated, and still indicates, spirits in general. "Batavia Arrack", whose label they show, is produced (probably from rice and sugarcane) precisely in Batavia, that is, present day Java and not in the Canary Islands. Second: there were no "early Portuguese plantations in the Canary Islands"! The Canary Islands were colonized by the Spanish, not by the Portuguese, and they are still a part of Spain, as can be seen in any map.

Let's now get to chapter 14 RUM (AND CACHAÇA) by Susan Perkins and Miguel A. Acevedo "Sugar remained an extremely precious commodity, however, because the towering grass could only be grown in wet, tropical climate very far from Europe."

False. Before the discovery and colonization of the Atlantic Islands, sugarcane was widely cultivated and sugar produced in Cyprus, Sicily and Spain. Only the development of the American plantations put Sicilian sugar out of business for good, whereas in Spain sugarcane cultivation continued until just a few years ago. Indeed, in southern Spain the last zafra was in 2006.

Later in the same chapter, “Column distilling allows for near-continuous production and will yield a significantly more consistent product, with far less energy wasted. The process was patented by Aeneas Coffey in 1830 and involved two connected columns. Eventually these two-columns stills gave rise to more complex stills with three or more column, yielding more complex and individual rums.”

False. As mentioned above, Jean-Baptiste Cellier-Blumenthal, and not Aeneas Coffey, invented the first continuously working distillation column and patented it in 1813. Besides, as is well known, column stills did not produce “more complex and individual rums”, but, on the contrary, a more “neutral” spirit. See the proceedings of THE ROYAL COMMISSION ON WHISKEY AND OTHER POTABLE SPIRITS (1908) in January to May 2020 issues of “GOT RUM?”.

And again: “Rum is now successfully produced in more than thirty countries around the world, but its home base and the center of its identity is firmly in the Caribbean.”

False. Rum is now produced in many more countries, around a hundred, including, just to give a few examples, the USA, Scotland, Denmark and also Italy. The largest rum-producing countries are India and the Philippines.

Regarding Cuba, “In 1762, however, the British briefly occupied the country, not even for a full year but long enough to introduce rum production, which was continued when Spain resumed its command.”

False. Rum was already largely produced in Cuba well before the British occupation, as I demonstrated in the articles of the series HISTORY OF CUBAN RUM.

And, “Brazil was the most important producer of sugar and its fermented derivatives in the sixteenth century, with Dutch settlers controlling production. During the Pernambuco insurrection of 1817, the Dutch were expelled from Brazil and settled in Caribbean islands.”

False. The Dutch West India Company occupied the north eastern coastal region of Brazil (more or less, present day state of Pernambuco, capital Recife) in 1624 and were definitively expelled in 1654.

Last but not least, in one of the last chapters we find that Marie Brizard marketed the first anisette in 1755. “Sadly, the spirit of innovation ushered in by Marie’s product was summarily snuffed out by the 1787 French Revolution, which put an end to everything that might have been considered a luxury.”

Well, the claim that the French Revolution “put an end to everything that might have been considered a luxury” is highly questionable. For example, sugar and rum consumption became widespread in France right during the Revolution. But, most importantly, I do not know of any French Revolution in 1787, while I know of one, and of some importance, in 1789.

I think that’s enough. I’d like to repeat what I wrote at the beginning: it is not right to write so badly about spirits, and even less if those who do are eminent scientists and if the book is published by an authoritative publishing house. It’s a lack of respect towards our whole world, but even more towards human knowledge in general.

We live in a complicated world, difficult to understand and the problem of correct information and fake news is under everyone’s eyes. But in this case, there are no major economic or political interests at stake; there is therefore no interest on the part of anyone in manipulating the information or spreading wrong information to gain advantages. Well, if not even in this case, when the writers are prestigious academics and their work is published by a major publishing house, we can trust what we read, then our future worries me, a lot.

Marco Pierini

Until The BITTER END

Join us as we explore
the fascinating world of
bitter flavors and their role
in gastronomy, mixology and
health.

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SPIRIT
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Until The BITTER END

Science has classified flavors into five main groups, as perceived by our tongues. These groups are: Sweet, Sour, Salty, Bitter and -most recently- Umami.

Most foods and beverages have a combination of flavoring compounds that give them their particular “footprint,” that can encompass several of these flavor groups. This new series is devoted to the Bitter flavor, and to its impact on our everyday life.

Evolutionary scientists suggest that the ability to detect bitterness evolved as a way to protect

us from toxic plants and other substances, which often taste bitter. Although it gets a bad rap, bitterness can be used to create well-rounded and desirable flavor palates. You may not be aware of it, but bitterness is present in many of our favorite foods including chocolate, coffee, wine and barrel-aged spirits.

What does the word “Bitter” mean?

Merriam-Webster dictionary defines the word bitter (when used as an adjective) as: *being, inducing, or marked by the one of the five basic taste sensations that is peculiarly acrid, astringent, and often disagreeable and characteristic of citrus peels, unsweetened cocoa, black coffee, mature leafy greens (such as kale or mustard), or ale.* The origin of the word goes back to Middle English, from Old English *biter*, going back to Germanic **bitra-* (whence Old Saxon & Old High German *bittar* “acrid-tasting,” Old Norse *bitr* “biting, sharp”) and **baitra-* (whence Gothic *baitrs* “sharp-tasting”), derivatives from the base of **bitan-* “to bite.”

How Does “Bitter” Actually Taste?

Bitterness is neither salty nor sour, but may at times accompany these flavor sensations.

Many people are innately opposed to bitter flavors, but a liking for it can be acquired. Compounds that have an alkaline pH, such as baking soda, often have a bitter flavor.

Scientific research has found that some humans are more sensitive to bitter flavors than others.¹ These individuals are referred to as “supertasters” and are often of Asian, African, or South American descent. Being a supertaster may explain why some individuals find the flavor of vegetables highly disagreeable. Most vegetables contain at least some bitterness, especially when raw.

Bitter Foods

Dark, leafy greens are well known for their bitter flavor. Green leafy vegetables often increase in bitterness as they mature. For this reason, many people prefer tender young greens to their more mature -and bitter- counterparts. Bitter green vegetables include kale, dandelion greens and broccoli.

Cocoa is another food that is enjoyed for its bitter flavor. Pure cocoa has a distinct bitterness, which can be used to balance flavors like sweet or spicy in other foods.

Adding sugar and cream to cocoa significantly reduces its bitterness, making it more palatable.

Likewise, black coffee can be quite bitter. Although sugar and cream can be added to reduce the bitterness, many grow to enjoy the sharp flavor of black coffee. The type of bean and the unique roasting method will also impact coffee’s level of bitterness.

Citrus peels are well known for its bitterness, most of which resides in the white pith. As with most bitter flavors, it can be undesirable on its own, but when combined with other flavor elements, it can provide dimension and balance. Other fruits and vegetables that may provide bitter flavors may include grapefruit, bitter melon, mustard greens, and olives. Beverages such as tonic water, bitters, and mate tea are all also considered bitter. Before shying away from bitter ingredients in the future, explore how they can be combined with complimentary tastes to build a complex and enjoyable flavor profile.

Join us, as we explore the wonderful world of Bitter and Bitterness!



Until The BITTER END

Featured Ingredient: Cinchona Bark

Scientific Name: *Cinchona officinalis*

Cinchona is a genus of flowering plants in the family Rubiaceae containing at least 23 species of trees and shrubs. All are native to the tropical Andean forests of western South America. A few species are reportedly naturalized in Central America, Jamaica, French Polynesia, Sulawesi, Saint Helena in the South Atlantic, and São Tomé and Príncipe off the coast of tropical Africa, and others have been cultivated in India and Java, where they have formed hybrids.

Cinchona has been historically sought after for its medicinal value, as the bark of several species yields quinine and other alkaloids. These were the only effective treatments against malaria during the height of European colonialism, which made them of great economic and political importance. Trees in the genus are also known as *fever trees* because of their anti-malarial properties.

The birth of homeopathy was based on cinchona bark testing. The founder of homeopathy, Samuel Hahnemann, when translating William Cullen's *Materia medica*, noticed Cullen had written that Peruvian bark was known to cure intermittent fevers.[35] Hahnemann took daily a large, rather than homeopathic, dose of Peruvian bark. After two weeks, he said he felt malaria-like symptoms. This idea of "like cures like" was the starting point of his writings on homeopathy.

(Source: <https://www.wikipedia.com>)



Did You Know That . . .

- *Cinchona* is used for increasing appetite; promoting the release of digestive juices; and treating bloating, fullness, and other stomach problems. It is also used for blood vessel disorders including hemorrhoids, varicose veins, and leg cramps.
- Some people use cinchona for mild influenza, swine flu, the common cold, malaria, and fever. Other uses are for cancer, mouth and throat diseases, enlarged spleen, and muscle cramps.
- *Cinchona* is also used in eye lotions to numb pain, kill germs, and as an astringent. *Cinchona* extract is also applied to the skin for hemorrhoids, ulcers, stimulating hair growth, and managing varicose veins.
- In foods, cinchona is used as a bitter flavoring in tonic water and alcoholic beverages.

(Source: <https://www.webmd.com>)



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Until The BITTER END

Featured Bitters Recipe: “Advanced” Bitters

In the January issue of this series, we covered a “beginner’s” version of Angostura Bitters. By now you should be more familiar with the different botanical ingredients and with the different extraction methods, so we’re ready to look at a more “advanced” recipe:

- 1 tsp. Gentian Root
- 1/4 C. Cinchona Bark, chopped
- 1/2 C. Whole Cloves
- 1/4 C. Whole Cardamom
- 6 to 8 Sticks of Cinnamon
- 2 Tbsp. Whole Allspice Berries
- 400 ml (approximately 13.5 oz.)
Overproof White Rum or other Neutral Spirit
- 2 to 4 C. of Water for final dilution

Place the gentian and cinchona in one jar and all spices in another. Divide the Everclear evenly between the jars. Seal and shake the jars, and test the scent every day or so. Allow the ingredients to infuse for about four to six days, checking for a balanced scent.

Filter the solids out when done and store bitters in a fresh dropper bottle. Use the water to dilute your bitters if it comes out overpowering.





RUM IN THE NEWS

by Mike Kunetka



APPLETON ESTATE

Last month, Appleton Estate announced the launch of the limited-edition 17-Year-Old Legend, an exclusive and faithful recreation of the legendary 17-Year-Old rum crafted by J. Wray & Nephew on the Estate in the 1940's. The J. Wray & Nephew 17-Year-Old is known around the world as the storied inspiration for the creation of the Mai Tai cocktail. Legend has it that this exquisite spirit caught the imagination of one notable bartender in particular, Victor Bergeron, founder of the famous Trader Vic's bar in San Francisco. While experimenting with friends, it's said that he reached for a bottle of the 17-Year-Old rum, blended by J. Wray & Nephew, which would become his rum of choice. Medium-bodied, beautiful, and golden, the hues were evocative of the Jamaican sun. Protective to not overpower this special blend, Victor paired it with a subtle range of ingredients, to complement the rum's top notes. Shared with his friends from Tahiti, it was declared 'Maita'i roa a'e', or simply translated, 'the best', and thus, a legend was born. The rum has become one of the most sought-after bottles in the world, and today, a tribute to this legend of cocktail history returns to the world stage as a limited offering, good news for both rum connoisseurs and classic cocktail enthusiasts alike. Referencing original manuscripts and formulas,

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.

legendary Master Blender Joy Spence created this one-time release using four very rare distillates set aside to rest on the Estate to best recreate the taste profile of the prized golden blend. “With our 17-Year-Old Legend, we knew we had a special story to tell,” said Spence. “This project has been years in the making and truly one of the most challenging of my career. In carefully re-creating the beautiful taste profile of the original rum, we’ve created an expression that is a tribute both to our own heritage, and to the heritage of the classic cocktail craft.” Spence told Forbes contributor, Tony Sachs, “We had the formulation, we had the specification, so we know what the technical composition was, and what the sensory flavor profile is. We worked assiduously to develop these special marques of rum. There’s one particular marque that is so unique, and you had to set the ferment in a particular way and distill in a particular way, which is not what we’re doing now for the other estate marques.” 1,500 bottles of this special expression have been produced and are available for sale. Last month, 36 NFTs redeemable for bottles of Appleton Estate 17-Year-Old Legend were made available on BlockBar.com. Appleton Estate has collaborated with Jamaican Visual Artist, Oneika Russell to develop the artwork for each NFT exclusive to BlockBar, a first from Appleton Estate. The 17-Year-Old Legend will also be available at select premium retailers starting in June, in the United States, Jamaica, the United Kingdom, France, Italy, Czech Republic, Switzerland, Belgium, Netherlands, Luxembourg, Austria, Denmark, Singapore, Taiwan, South Korea, New Zealand, Japan, and Hong Kong. 17-Year-Old Legend is a 100 per cent pot-distilled rum, bottled at 49% ABV. <https://appletonestate.com/>

HOLMES CAY

Holmes Cay Rum is releasing two distinct styles of unaged rum, Rhum Agricole and Grand Arôme, from Distillerie de Savanna of Réunion Island, as a part of its Single Origin collection. Reunion, a tropical island in the Indian Ocean off the coast of Madagascar, is a French overseas department. Its fertile volcanic soil has yielded sugarcane for centuries. The Savanna distillery produces both cane juice and molasses rums. Réunion Island Agricole Rum is made from fresh pressed cane juice distilled on a Savalle copper column still. It is bottled unaged at 50% alcohol by volume. Réunion Island Grand Arôme Rum is a molasses high ester expression produced after a ten-day fermentation period. Also distilled on the Savalle copper column still, it is bottled unaged and at a high proof, 57.5% alcohol by volume. Holmes Cay Rum founder Eric Kaye says, “These unaged expressions from Reunion have never been sold in North America before. Both are special, small batch rums distilled from native sugarcane. The Rhum Agricole and the Grand Arôme very much fit the profile of the Holmes Cay Single Origin line, offering exciting and accessible younger expressions to broaden serving opportunities. These two expressions cannot be mistaken for one another, nor could they be mistaken for light-flavored white

rums made in other distilling styles. The Réunion Island Agricole and Grand Arôme expressions are delicious and distinctive expressions of the terroir of Reunion, ready to be sipped or used in cocktails that highlight their special qualities.” Eric Kaye founded Holmes Cay Rum in 2019. Frustrated that access to cask strength rums without additives was limited in the United States, Kaye saw an opportunity to focus on the hard-to-obtain aged expressions that he had encountered in Europe and the Caribbean, while championing increased transparency across the category. Kaye’s extensive knowledge of rum and relationships with highly regarded distilleries worldwide enable him to select, bottle and import rare casks, unusual expressions and exciting blends. <https://www.holmesca.com/>

KULEANA

The folks at Kuleana describe themselves as Farmers, Distillers and Blenders. As Blenders, Kuleana sources rum from distillers around the globe for their Huihui, Nanea and Hōkūlei core products. Every once and a while they are offered a gem, a rare single barrel of some forgotten rum. Since a single barrel is not enough to create a core product, Kuleana has offered these special rums as Special Releases. When I was on the Big Island in December, they had just released 200 bottles of Jamaica 11, a bold, funky Jamaican rum that was delicious. Later this month, Kuleana will be releasing 200 bottles of Panama 15 at the Kuleana Rum Shack in Waikoloa Village on the Big Island of Hawaii. The journey of Panama 15 began in February 2004, when it was distilled in Panama using a molasses fermentation. In 2014, the barrel was emptied, and the rum (about 157-liters of rum) was transported to the United Kingdom, where it was re-barreled and nurtured for five additional years. It was not until 2019 that this hidden gem was discovered via barrel sample in a warehouse in Europe by Kuleana Rum Works, waiting to be shared with discerning rum enthusiasts around the globe. “While we don’t know much about the origins of this particular barrel, we do know that it exudes an extraordinary level of deliciousness,” says Steve Jefferson, Founder and CEO. Jefferson added “In addition to making one of the world’s finest rum agricoles from fresh-pressed Hawaiian heirloom kō (sugarcane), we search the globe for world-class rums to create innovative blends. Our Special Release program is how we share the most rare and remarkable rums we find, directly with you, as we find them.”

In other news, Kuleana is off to quite a start in 2023. Their Hōkūlei, which is a blend of seven rums from Hawaii, Panama, Nicaragua, Barbados and Trinidad, won a Platinum Medal from the Beverage Testing Institute (BTI), a prominent authority in the beverage evaluation field, and a Gold Medal from the San Francisco World Spirits Competition. Their Hawaiian Rum Agricole earned a Gold Medal and an impressive score of 93 points from BTI. This recognition from BTI further cements the Hawaiian Rum Agricole’s status as a world-class rum that showcases the unique terroir and culture of Hawaii. Kuleana’s Huihui, a

blend of their Hawaiian Rum Agricole, a Martinique Rhum Agricole and a light rum from Papua New Guinea, also won a Gold Medal in the San Francisco World Spirits Competition. “We are immensely proud of the recognition and awards received by our rums,” said Jefferson. “These accolades validate our unwavering commitment to quality and authenticity. We take pride in our process and in our products which are gluten-free and have no added sugars, flavors, or coloring. We aim to deliver exceptional spirits that embody the spirit of aloha. These awards serve as a testament to the hard work and passion of our team.” <https://kuleanarum.com/>

PLANTATION RUM

Plantation announced the release of the second series of the Plantation Rum Vintage Collection called ‘Under the Sea,’ featuring six exceptional bottlings produced in limited quantities, all selected by Alexandre Gabriel, Owner and Master Blender of Plantation Rum. Each bottling is from a different rum-producing country, distinguished by the iconic colors and local marine animals native to six of the great terroirs of rum, inviting fans to plunge into a new world of rum.

- PANAMA 2008, 45.7% ABV (91.4 proof) – Panama is the home of Alcoholes del Istmo distillery, which produced this 2008 vintage. Panama 2008 is made from molasses from the locally grown sugarcane. Distilled in a column still and aged for 12 years in ex-bourbon barrels in Panama’s tropical atmosphere, it was transported by boat to France to mature an extra year.
- JAMAICA 2007 – Clarendon MSP, 48.4% ABV (96.8 proof) - Jamaica is the home of the venerable Clarendon Distillery, which produced this vibrant expression. Made with molasses from locally grown sugarcane, this vintage was distilled in a Vendome Double-Retort copper pot still that produces an elegant aromatic profile, lighter than the traditional pot still Jamaican rum.
- FIJI ISLANDS 2009, 49.5% ABV (99 proof) – Fiji is the home to the Rum Co. of Fiji Distillery. This 100% pot still rum is the product of an exceptional terroir combined with artisanal savoir-faire and traditional production methods. After a four-to-five-day fermentation, the molasses is distilled in a traditional copper still. The rum is aged for 10 years in the tropical climate, followed by three additional years in the continental climate of France.
- GUYANA 2007, 51% ABV (102 proof) - This exceptional Guyanese rum is a blend of rums resulting from one-week fermentations distilled in three historic stills, including the Port Mourant double wooden pot still. First matured for thirteen years in 200-liter ex-bourbon casks in the tropical climate, it is then further aged for two years in France.
- BARBADOS 2013 (50.2% ABV, 100.4 proof) - This exceptional rum was selected from the cellars of West Indies Rum Distillery by Alexandre Gabriel, with the help of Andrew Hassell, Managing Director and rum historian, and Don Benn, Master

Distiller at WIRD. A combination of rums from both pot and column stills, this blend was first matured for 8 years in the cellars of West Indies Rum Distillery, then further aged for another year in France.

- VENEZUELA 2010 (52% ABV, 104 proof) – Venezuela is home to Destileria Sofa, a family-owned distillery with more than 200 years of rum making expertise. Distilled in a column still and aged for eight years in their cellar, carefully selected casks were then aged for an additional four years in France.

<https://www.plantationrum.com/>

MONTANYA DISTILLERS

Montanya Distillers is celebrating its 15-year anniversary in 2023. What began as a small, family-run business is now a successful brand selling rum across the United States and in 7 countries in the UK and Europe. The original Distillery (2008-2011) was on Blair Street in Silverton in a 100 year-old, 800 square foot building. The complete operation took place on three levels: fermentations in the dirt-floored basement, distilling and tastings on the main level, and aging and bottling upstairs. The Tasting Room was often packed shoulder to shoulder with skiers and hikers drinking double White Room cocktails. It was a grand adventure. In 2011, Karen Hoskins and her family decided to move to Crested Butte to open up more opportunities for the whole family and their businesses. Today, Montanya Distillers occupies over 10,000 sq. ft of commercial space and is poised for continued growth after a challenging few years of expansion and pandemic. There have been many challenges and set-backs along the way. “Access to capital, competition against larger companies, and the fact that we don’t have a famous celebrity representing us are a few of the many hurdles,” says Hoskin. “In addition to the fact that rum was so far outside the norm, American mountain rum no less, when we started.” Despite the odds, Hoskin has scaled her business and increased production ten-fold. Montanya will release various limited-edition anniversary items throughout the year, including limited-edition glassware, hats, and t-shirts. They will also be releasing their first-ever rum liqueur this summer (only available in their tasting room initially), which will feature a burst of vanilla, clove, orange, and lemon. <https://www.montanyarum.com/>

KILCHOMAN DISTILLERY

Islay Scotch whisky maker Kilchoman announced planning permission has been received to build a rum distillery on the island of Barbados. Nine acres of land and a derelict mansion house were purchased at Bentley Mansion in the Parish of St. Philip in August 2021. The plan is to erect buildings to house the distillery, mill and cask warehouse, purchase sugar cane from the fields surrounding Bentley Mansion, crush it on site and produce rum from sugar cane juice and cane syrup. Production will be from two copper pot stills followed by maturation and bottling on site. Anthony Wills will be teaming up with Frank

Ward, former Mount Gay Managing Director, who will be consulting on the project and advising on specific rum production methods. This will offer a combination of existing expertise in single malt whisky production and Mr. Ward's vast knowledge in rum production. Kilchoman has developed a network of distributors around the world and plan to utilize the same distributors for our premium rum. Anthony Wills commented, "this is an exciting development for Kilchoman and we look forward to sharing more news as the project takes shape." <https://www.kilchomandistillery.com/>

MOUNT GAY RUM

Mount Gay Rum has unveiled the latest addition to its Master Blender Collection series, The PX Sherry Cask Expression. The limited-edition rum series debuted in 2018 and celebrates Mount Gay's heritage and expertise in rum making. The first release in the series was the XO: The Peat Smoke Expression, created by former Master Blender Allen Smith. In 2019, when Master Blender Trudiann Branker took over, she released the expressions Pot Still Rum, The Port Cask Expression, Andean Oak Cask, and The Madeira Cask Expression. For this year's release, Branker chose barrels from Pedro Ximenez Sherry that previously held fortified wine. The PX Sherry Cask Expression blends both pot and continuous still rums that have spent at least twenty years in American whiskey barrels and aged them another year in the sherry barrels. Branker said "Going through some of our oldest rums to find the right ones was an incredible journey, tasting rums that have been placed in our bonds two decades ago. I was thrilled to find 20-year-old rums that stood up in terms of body and character to benefit from being finished in PX Sherry casks, and I'm honored to add this to our Master Blender Collection." <https://www.mountgayrum.com/>

TAKAMAKA RUM

Drinks International reported that Takamaka Rum from the Seychelles has released the second round of two of the most popular expressions from its St Andre Series, Pti Lakaz and Grankaz. Master Blender Steven Rioux worked closely with co-founders Bernard and Richard d'Offay to reimagine the liquids as part of the natural evolution of the collection. Takamaka creates blends using their own cane and molasses rums, their own pot and column distilled rums and Caribbean aged Bajan Rum. Pti Lakaz (45.1% abv) blends traditional, pot-distilled Seychellois cane rum, lightly aged in new French oak and ex-ruby port barrels, with a three-year-old pot and column distilled molasses rum aged in first fill ex-bourbon and an eight-year-old ex-bourbon molasses rum from Barbados' acclaimed Foursquare. Grankaz (51.6% abv) blends traditional pot-distilled Seychelles cane rum with column and pot-distilled molasses rum, respectively aged four years in medium toast virgin French oak and three years in first-fill ex-bourbon barrels. These are blended with an eight-year-old Bajan Foursquare molasses rum. <https://www.takamakarum.com/>

KAVO RUM

The CoreBev Group announced the release of its latest brand, Kavo, the world's first Greek rum. Made with locally sourced Greek-island ingredients, Kavo is a new rum brand that promises to deliver a unique and premium rum experience unlike any other. The product will be available in Greece starting in June and will later expand to the United States and Canada starting summer of 2023. "I wanted to create an authentic product that was unique to my roots and upbringing," says CoreBev founder and CEO Stelios Stavrianos, whose parents are Greek immigrants. "I'm very passionate about where I came from, and I wanted to take that passion and put it into a bottle. And this is the first of its kind." Kavo is a premium, white rum that takes inspiration from the rich cultural heritage and natural beauty of Greece's picturesque islands. The use of unique fruits and botanicals, such as mandarins from Santorini and mastic from Chios, in addition to sugar cane and other herbs and spices found only on Greek islands, give Kavo a distinct fresh and sweet flavor and aromatic profile that sets it apart from other rums on the market. Kavo is perfect for those seeking a new and exciting experience in the rum category. "Kavo has been almost 3 years in the making, and we obsessed over every single detail." Dimitrios Zahariadis, CoreBev's Chief Operating Officer, who worked closely on the Kavo brand, added "this is a proud moment for us to finally release this product." <https://www.corebev.com/>

KOLOA RUM COMPANY

Koloa Rum Company has partnered with Allied Beverage Group to expand distribution of eight premium rum products into the New Jersey market. Available now for purchase, rum enthusiasts and patrons can choose from a diverse portfolio of flavors including White, Gold, Dark, Spice, Coconut, Cacao, Coffee, as well as the five-year, Kauai Reserved Single-Barrel Aged rum. Koloa Rum products are artfully distilled, blended and bottled in Kalaheo, Kauai. Pure cane sugar and pristine rainwater from Mount Wai'ale'ale come together to produce single-batch rums with remarkably rich flavors and smoothness that capture the essence of "The Garden Isle" in a delicious range of premium rum products. "To meet the steadily increasing demand for our premium rum products, it is critically important that we align with the absolute best distribution partners in each of the markets we serve, and New Jersey is no exception," said Bob Gunter, president and CEO of Koloa Rum Company. "New Jersey is our latest project launch and we're ecstatic to share The Spirit of Aloha from The Garden Isle to The Garden State. "We're excited to represent Koloa Rum, known as Hawaii's Spirit of Aloha," said Sara Harmelin VP of Digital & Innovation at Allied Beverage Group. "Koloa Rum fits perfectly into our brand portfolio with its uniquely crafted premium rums. The response from our customers is remarkable and the company has truly exceeded our expectations." <https://koloarum.com/>



The Sweet Business of Sugar



THE **Rum**
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Guatemala

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!

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Approved By: Andrew Hochhalter

Report Highlights:

In marketing year (MY)2023/2024, Guatemala is forecast to produce 2.6 million metric tons of sugar from sugarcane from a harvested area of 251,000 hectares. Planted areas slowly recover as prices increase in the international markets. Domestic prices increased 15 percent compared to pre-pandemic prices and started 6 percent higher in the first months of 2023 compared to the same period in 2022. Stocks in MY2023/2024 are forecast at 217,000 MT. Domestic consumption for MY2022/2023 has been revised up to 960,000 MT and is forecast at 970,000 MT in MY2023/2024 as the food and beverages industry grows at 23 percent annual rate.

Executive Summary:

Sugarcane production in Guatemala is now under the responsibility of ten sugar mills. Despite a reduction in the number of sugar mills in the past years, overall volumes have increased. In the past five years land dedicated to sugarcane shrank 2 percent annually, resulting from a combination of low international prices pushed by India subsidies and the covid pandemic. In post pandemic times, including the Russian-Ukraine war, sugar prices have increased in the international and domestic markets, providing new incentives to maintain planted area, and rent additional land.

Roughly 65 percent of the planted area has locally developed varieties better adapted to Guatemalan growing conditions. Investments in mechanization, irrigation, and climate smart technology have increased efficiency at the field level, combined with improved efficiencies at the industrial processes for extraction, water use, and energy production. The sector is committed to environmental sustainability, with outputs in carbon footprint and water use almost half of its global competitors.

Production:

Sugarcane

Planted area in sugarcane for marketing year (MY) 2023/2024 is forecast at 276,000 hectares (Ha), slightly increased from the MY 2022/2023 estimate (275,000). Sugarcane area was reduced in the past years given depressed international prices resulting from India's subsidies, followed by the pandemic, but is picking up again with additional rented land for sugarcane, which can pay twice as much as other crops in the South Coast of Guatemala. The Guatemalan Center for Sugarcane Research – CENGICAÑA- maintains a permanent breeding program to improve genetics for the sustainability of the sugar sector in Guatemala, especially those varieties adapted to climate change, which already account for 65 percent of the planted sugarcane.

According to CENGICAÑA Sugarcane yields in MY2023/2024 are forecast to slightly increase from the previous year's estimate, especially if the rainy season doesn't extend after October, affecting the health condition of the cane. In MY2022/2023, the late arrival of the dry season negatively impacted the sugar content as the rain ended until late November-early December, reducing sugar production by 2 percent.

Guatemalan sugarcane production continues in the pathway of environmental sustainability. In terms of water efficiency, the sugarcane crop system only requires 100 cubic meters of water per ton, while global averages are 175 cubic meters per ton, therefore only 16 percent of the production area requires irrigation in contrast to world average of 27 percent. According to the sugar sector, sugar production represents less than 2 percent of the country's national greenhouse gas emissions, with a carbon footprint of 0.33 kg of carbon dioxide equivalent per kg of sugar produced, which allows them to actively participate in the carbon markets.

Given the lack of labor in agriculture in Guatemala, highly putting pressure for mechanization in the past five years, in MY2022/2023, at least 51 percent of the sugarcane planting and harvesting was mechanized.

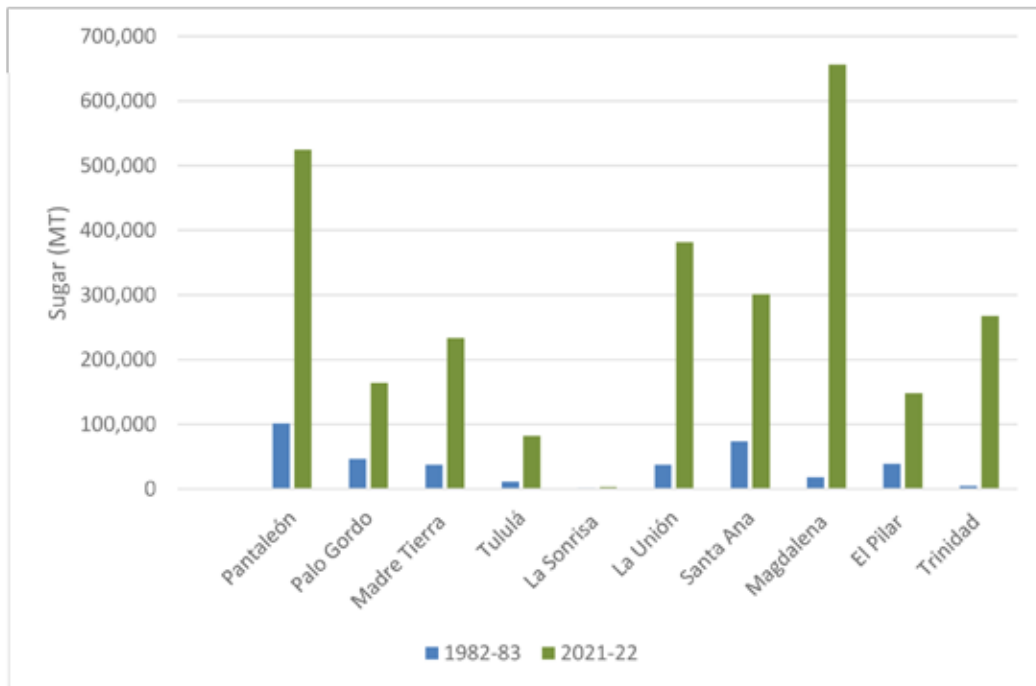
Sugar Production

Sugar production for MY2023/2024 is forecast at 2.58 million MT, slightly higher than the estimate for MY2022/2023 (2.56 MT), as planted area increases. Production in MY2022/2023 has been revised two percent down as the sugar cane yield and sugar extraction declined due to a late entry of the dry season and extension of the rainy season beyond the harvest initiation.

Ten mills are active in Guatemala (see Figure 1). In MY1982/1983, Guatemala produced 369,143 MT of sugar, which increased 6-fold its production to 2.58 million MT by MY2021/2022. Although sugar outputs like La Sonrisa sugar mill are not perceptible in Figure 1, other mills like Magdalena have lifted

the MY1982/1983 production from 18,187 MT to 656,177 MT in MY2021/2022. Overall, in 20 years, the sugar industry has made significant improvements, leading to Guatemala being the 4th largest exporter worldwide, after Brazil, India, and Thailand, valued in more than \$713 million in the past market year.

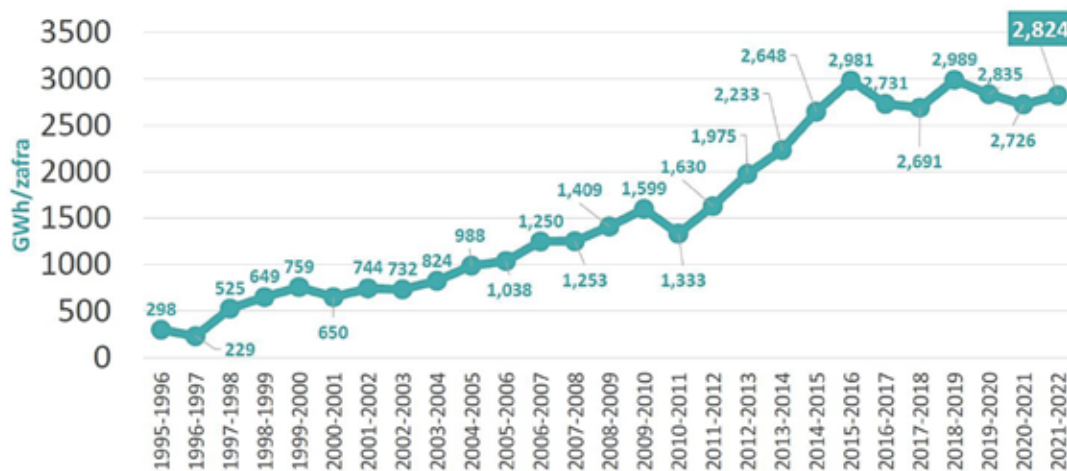
Figure 1
Comparative analysis of sugar production in Guatemala for still active sugar mills (MY1982/1983 vs. MY2021/2022)



Source: USDA with data from CENGICAÑA, 2023

The 10 sugar mills produced 27 percent of the country’s total energy, equivalent to 2,824 giga watt hours (GWh) in MY2021/2022, significantly increasing energy generation across time, as Figure 2 shows. Harvest 2021/2022 was historically the fourth best one in cogeneration of energy. This cogeneration is a result of the energy output resulting from the milling, of which 91 percent results from the bagasse, followed by 8 percent resulting from carbon combustion and 1 percent from other sources. The bagasse present in the sugarcane can be increased through breeding, as not necessarily higher juice content varieties have higher sugar content. Energy yields depend on the bagasse volume and the cogeneration technologies, so far led by extraction (51 percent), followed by escape (42 percent), and condensation (7 percent). Trinidad mill leads with 125.5 kilo watt hours (kWh)/MT of sugarcane.

Figure 2
Historical energy cogeneration (GWh/MY) in Guatemala by sugar mills



Source: CENGICAÑA, 2023

Consumption:

Consumption in MY2023/2024 is forecast at 970,000 metric tons raw value (MTRV) of refined sugar, slightly higher (one percent) than the revised consumption of 960,000 MTRV for MY2022/2023, one percent above the previous estimate (950,000 MT). Guatemala sugar consumption for MY 2021/2022 has also been revised up to 955,000 MT. Domestic consumption of sugar has recovered after the pandemic, and its utilization in the food and beverage manufacturing processes, bakery and sugar confectionery industries continues an upswing. As a result, domestic consumption now represents 38 percent of the Guatemalan sugar sales. The sugar sector's mandate demands filling 100 percent of the local demand, prior to exporting. The per capita consumption estimates for MY2023//2024 is 54 kg.

Sugar prices in Guatemala were relatively stable in the pre-pandemic and pandemic years but are experiencing a 15 percent increase in post-pandemic years, starting at \$0.82-\$0.80/Kg in 2019 up to \$0.87-\$0.92/Kg in 2022. Prices in Jan-Feb 2023 were 6 percent above the same period compared to the previous year.

Figure 3
Average Monthly Sugar Prices at Retail in Guatemala (2019-2022)



Source: DIPLAN, MAGA, 2023

Increase in domestic prices respond mostly to inflation, especially associated with increase in fertilizer costs. Fertilizers and agrochemicals experienced interannual increase of up to 57 percent in 2022, following annual increases of 25-53 percent by the end of 2021, being urea the most expensive fertilizer, basically duplicating its price in the years following the pandemic, as reflected in Table 1.

Table 1
Average prices and variations of main fertilizers used in sugar production in Guatemala.
(2020-2022)

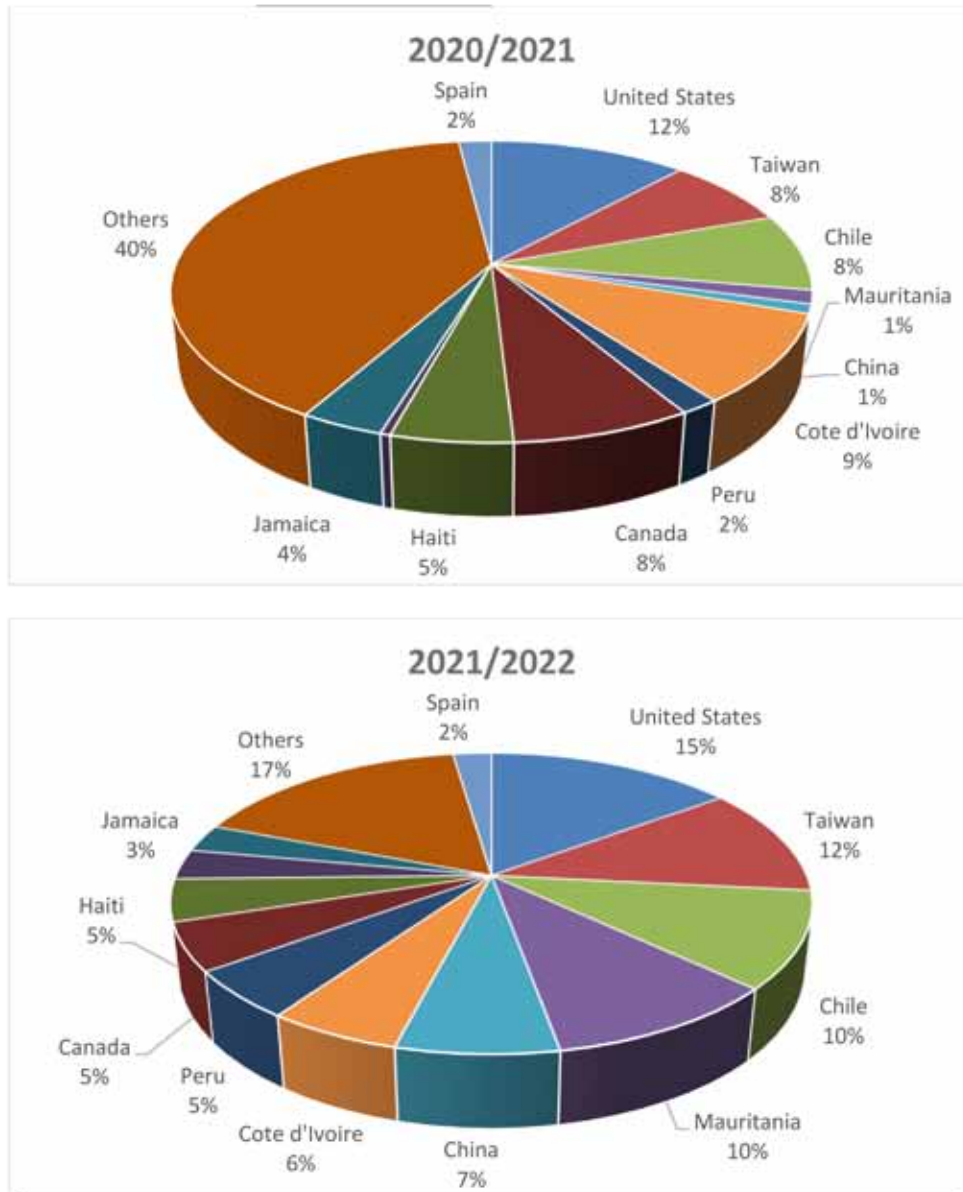
Fertilizer	Average Price by Nov. 2022 (\$/MT)	Variation	Period			
			Monthly Oct-Nov 2022	Interannual (Nov 2021-Nov 2022)	Pandemic (Mar 2020-Nov 2022)	Annual 2020-2021 (Jan-Dec)
15-15-15	1,131.78	Relative	3.74%	57.27%	91.13%	24.94%
		Absolute (\$/TM)	40.75	412.13	539.63	143.65
20-20-0	1,078.07	Relative	0.32%	49.75%	91.88%	29.62%
		Absolute (\$/TM)	3.41	358.16	516.23	164.49
Urea	1,197.11	Relative	-0.04%	54.87%	141.62%	53.40%
		Absolute (\$/TM)	-0.45	423.38	701.66	269.06

Source: DIPLAN/Ministry of Agriculture (MAGA), Nov. 2022

Trade:

Exports in MY 2023/2024 are forecast at 1.66 million MT, 4 percent above the revised estimate for MY2022/2023 (1.597 million MT). Exports in MY2022/2023 are revised 6 percent down from the previous estimate. In MY2021/2022, main sugar export destinations were the United States (15%), Taiwan (12%), Chile (10%), Mauritania (10%), and China (7%), as shown in Figure 4.

Figure 4
 Market share of Guatemalan exports in MY2021/2022 and MY2020/2021



Source: USDA, 2023 (based on Trade Data Monitoring)

The Trade Matrix for MY2019/2020 vs. MY2020/2021 is shown in Table 2. Total exports increased by 14 percent, showing recovery of the international trade after the pandemic.

Table 2
Trade Matrix for Guatemalan Exports in MY2021 and MY2022

MT (RV)	MY2021	MY2022
World	1,449,967	1,651,469
United States	175,986	252,142
Taiwan	111,939	197,660
Chile	122,752	175,692
Mauritania	21,468	171,532
China	14,423	116,548
Cote d'Ivoire	141,209	96,410
Peru	24,569	87,488
Canada	113,650	87,050
Haiti	76,318	77,340
Colombia	6,397	54,354
Jamaica	52,788	50,235
Others	588,468	285,018

Source: Trade Data Monitoring, 2022

Guatemala’s main export channel continues to be Port Quetzal. The sugar industry’s exporter terminal – EXPOGRANEL- maintains its installed capacity to receive 800 MT of sugar per hour bulk vessel filling at a speed of 2,164 MT of sugar per hour. The terminal still holds capacity to store 58,000 MT of sugar in sacks and operates 10 trucks per hour when filling containers with sacked white or refined sugar. Refined sugar has increased its participation in the export market from 39% in 2008 to 57% in MY2022, one percent higher than MY2021.

Stocks:

Stocks in MY 2023/2024 are forecast at 217,000 MT, down from previous levels, responding to both increased domestic consumption and post pandemic recovery.

Trade (Policy):

Guatemala has in place various free trade agreements (FTA) where sugar has gained market access, being the quota with Taiwan the most important in terms of volume, followed by the United States, the European Union, UK, and Ecuador. Guatemala will fill its MY2022/2023 quota with the United States, equivalent to 118,436 MT, split in WTO (50,546 MT allocated, 1,093 increased, and 14,157 reallocated) plus CAFTA-DR (52,640 mt).

Policy:

The Sugar Board of Guatemala, which includes representatives from the Ministry of Economy, sugarcane producers, and sugar mills, establishes production goals, sets sugarcane prices, and allocates the U.S. sugar quota to the different sugar mills. The allocation of the quota to each mill is based on past production, previous quotas, and milling capacity. Sugar in Guatemala is protected by Presidential Decree 15-1998 and its regulation through [Presidential Decree 021-2000](#), making fortification of sugar mandatory for its consumption in Guatemala. The fortification is approved and validated by the Institute of Nutrition of Central America and Panama (INCAP), which monitors and evaluates the impact of Vitamin A fortification; the impact of this policy has resulted in eradication of children blindness in Guatemala.

Production, Supply, and Demand

Sugar Cane for Centrifugal	2021/2022		2022/2023		2023/2024	
	Nov 2021		Nov 2022		Nov 2023	
	USDA Official	New Post	USDA Official	New Post	USDA Official	New Post
Market Year Begins						
Guatemala						
Area Planted (1000 HA)	275	275	275	275	0	276
Area Harvested (1000 HA)	258	249	258	250	0	251
Production (1000 MT)	2580	2575	2600	2558	0	2575
Total Supply (1000 MT)	2580	2575	2600	2558	0	2575
Utilization for Sugar (1000 MT)	2580	2575	2600	2558	0	2575
Utilization for Alcohol (1000 MT)	0	0	0	0	0	0
Total Utilization (1000 MT)	2580	2575	2600	2558	0	2575
(1000 HA) ,(1000 MT)						

Sugar, Centrifugal	2021/2022		2022/2023		2023/2024	
	Oct 2021		Oct 2022		Oct 2023	
	USDA Official	New Post	USDA Official	New Post	USDA Official	New Post
Market Year Begins						
Guatemala						
Beginning Stocks (1000 MT)	364	364	259	333	0	274
Beet Sugar Production (1000 MT)	0	0	0	0	0	0
Cane Sugar Production (1000 MT)	2580	2575	2600	2558	0	2575
Total Sugar Production (1000 MT)	2580	2575	2600	2558	0	2575
Raw Imports (1000 MT)	0	0	0	0	0	0
Refined Imp. (Raw Val) (1000 MT)	0	0	0	0	0	0
Total Imports (1000 MT)	0	0	0	0	0	0
Total Supply (1000 MT)	2944	2939	2859	2891	0	2849
Raw Exports (1000 MT)	830	702	835	707	0	710
Refined Exp. (Raw Val) (1000 MT)	910	949	915	950	0	952
Total Exports (1000 MT)	1740	1651	1750	1657	0	1662
Human Dom. Consumption (1000 MT)	945	955	950	960	0	970
Other Disappearance (1000 MT)	0	0	0	0	0	0
Total Use (1000 MT)	945	955	950	960	0	970
Ending Stocks (1000 MT)	259	333	159	274	0	217
Total Distribution (1000 MT)	2944	2939	2859	2891	0	2849
(1000 MT)						

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CIGAR & RUM PAIRING

by Philip Ili Barake





My 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



Dirty RumHattan

A couple of days ago, I saw on Instagram that a friend (Jerry Gitany) was smoking a Partagás Gran Reserva and, just like looking at food can make you hungry, I knew then and there that for this pairing I would be smoking a Partagás. I selected a Serie P N°2 (52 Ring x 156 mm), which will give me a little more than an hour of smoking time, so I can calmly match the pairing to the intensity of the cigar.

For the cocktail I thought about something that could easily be prepared at home, a mix of ingredients that we've used before. I wanted to revisit the Rum Manhattan, with a couple of special touches, such as the addition of espresso, to add a new dimension to the cocktail.

The recipe is as follows:

- 5 oz. Bacardi Rum 10 Year Old
- 1 ½ oz. Vermouth Rosso
- 1 Shot of Espresso
- Orange Peel for Garnish

Start by filling the Martini glass with a lot of ice to chill it. Add the espresso shot so that, in addition to being chilled, the glass will also have the flavors and the foam from the coffee. Meanwhile, in a cocktail shaker or mixing glass, combine the rum and the vermouth with a couple of ice cubes, to chill the mixture.

Now discard the contents of the Martini glass and you'll notice that it is nicely chilled and that the coffee remnants linger, which will



Photo credit: @Cigarili



Photo credit: @Cigarili

play an important role in the next step. After mixing the rum and vermouth in the mixing glass, strain the mixture (remove all the ice) into the Martini glass. You'll notice that the remaining touch of coffee gives the drink a new dimension, thus the name Dirty RumHattan. We then squeeze freshly-cut orange peels, to spray the aromatic citric oils on the cocktail, which are the perfect and refreshing final touch.

It is time to light up the cigar. Making a clean cut is easy with a classic Pirámide like this one from Partagás. I remind myself that this cigar has been in my humidor for a very long time, the intensity level may not be at the level expected for this brand. I also remember previous cigars I've smoked from the same box, all of them outstanding and thoroughly enjoyable, even into the last third, so this one should be no exception.

During the first third of the smoking, the cocktail comes across

well-rounded. The notes from the rum and from the vermouth are balanced, suggesting that drier or higher ABV rums would not work in this cocktail. The flavors in the cocktail highlight the tannins and leather notes, with a warm finish, while the aromas are undoubtedly citric and red wine, making this a complete pairing throughout the length of the smoking session. Just as I had suspected prior to lighting it up, after being aged for so many years, the cigar is excellent during the first and second thirds, never hiding its Cuban origin.

I hope that you can recreate this cocktail, taking care to use a good Vermouth Rosso, and making sure to chill the glass and to use fresh orange peels to give it the unique touch.

Cheers!
Philip Ili Barake
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