

Got Rum?®

MARCH 2020

FROM THE GRASS TO YOUR GLASS, SINCE 2001!



**COOKING WITH RUM · ANGEL'S SHARE · CIGAR & RUM
MUSE OF MIXOLOGY · RUM HISTORIAN
RUM IN THE NEWS · COCKTAIL SCIENTIST
EXCLUSIVE INTERVIEW · THE RUM UNIVERSITY**



6



10



20



34



40



CONTENTS

MARCH 2020

5	FROM THE EDITOR
6-9	THE ANGEL'S SHARE - RUM REVIEWS
10-13	COOKING WITH RUM
14-19	RUM AGING SCIENCE
20-23	THE MUSE OF MIXOLOGY
24-25	THE RUM UNIVERSITY LIBRARY
28-29	UPCOMING RUM EVENTS
30-33	GREEN RUM COCKTAILS
34-38	THE RUM HISTORIAN
40-43	THE COCKTAIL SCIENTIST
44-47	RUM IN THE NEWS
48-50	PAUL'S SPIRITED TRAVEL
52-59	EXCLUSIVE INTERVIEW
60-63	CIGAR AND RUM PAIRING



44



52



60



Got Rum?®

Printed in the U.S.A.
A publication of Rum Runner Press, Inc.
Hutto, Texas 78634 - U.S.A.

Tel/Fax +1 (855) RUM-TIPS
© 2020 by Rum Runner Press, Inc.
All rights reserved.

March 2020

Editor and Publisher:	luis@gotrum.com
Executive Editor:	margaret@gotrum.com
Cigar and Rum:	philip@gotrum.com
Angel's Share:	paul@gotrum.com
Rum Historian:	marco@gotrum.com
Rum in the News:	mike@gotrum.com
Cooking with Rum:	sue@gotrum.com
Cocktail Scientist:	joel@gotrum.com
Webmaster:	web@gotrum.com
Director of Photography:	art@gotrum.com

If you would like to submit news or press releases, please forward them to:

news@gotrum.com

You can download the free electronic version (low-res) of this magazine, or purchase the high resolution printed version at:

WWW.GOTRUM.COM



The printed version of "Got Rum?" is produced with FSC-certified paper, which means it is from responsibly managed forests and verified recycled sources.



facebook.com/GotRum

follow us on
twitter

@Got_Rum

FRONT COVER: Rum Splash

INSIDE SPREAD: View From Above

FROM THE EDITOR

Rum and Purity

Merriam-Webster dictionary defines Purity as “unmixed with any other matter” and “containing nothing that does not properly belong.” Using these definitions, it is easy to understand notions such as “pure water” and “pure gold.” But, what about rum? What constitutes pure rum?

Technically speaking, since rum is a distillate obtained from a fermented sugarcane co-product (juice, sugar, syrup/molasses), then pure rum would have to be clear and un-aged, at distillation strength, which could range from around 40% to as high as 96% ABV, depending on the distillation apparatus. This distillate would contain some *distilled* water along with the ethanol and other congeners. If we wanted to bring the ABV down to a lower bottling strength and we added un-distilled water, then we would be incorporating something that does not “properly belong”, thus resulting in impure rum.

What about countries where there is an aging requirement? In such countries, the *untreated* oak component (tannins, lactones, lignin, etc.) would “properly belong” in the final product but nothing else would, such as caramel, sugar, spices or residues from the barrels’ previous contents (Bourbon, Wine, Sherry, etc.). Treating the oak with heat, to either toast it or charr it, thus developing wood caramels, smoke and other flavors, would introduce “other matter” not present in the wood’s natural state.

As you can see, “pure” is by design a very limiting definition, much like *Reinheitsgebot*, the purity law for beer in Germany, which limits beer ingredients to only three: water, barley (or malt) and hops. Can you imagine a beer industry where all beers adhered to this purity law? Diversity in rum, just like in beer, is the key to attracting and maintaining a large customer base. Craft distillers who pay the utmost attention to their sugar sources, to their fermentation methods and who carefully distill and age their rums in ex-Bourbon or ex-Sherry casks



(to name only two examples) have every right to call their rums “pure” even though these barrels may contribute flavors that do not “properly belong” in the strictest sense of the definition.

So is rum purity a bad idea? Commercial viability may dictate if it is or not, and this viability may change depending on the economy and or on the marketing push behind such products. History has shown us, however, that diversity is the spice of life, so maybe it is in our nature to always look for something different.

Cheers,

A stylized, handwritten signature in dark ink, appearing to read 'Luis'.

Luis Ayala, *Editor and Publisher*



<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!

Jung and Wulff Luxury Rums No. 1 Trinidad

The first time I heard about this Rum I was participating in a sneak preview of the Sazerac House during Tales of the Cocktail. Touring the museum there was a display of three Rums under glass affiliated with the Jung and Wulff brand, number one from Trinidad, number two from Guyana, and number three from Barbados. My wife and I returned to New Orleans later that year and noticed the three Rums were available in the gift shop and in limited distribution.

The Jung and Wulff brand is named in honor of New Orleans Spirit pioneers Luis Emmanuel Jung and Frederick A. Wulff a partnership with historical links to the Sazerac House, Peychaud's Bitters, and the production of Absinthe in New Orleans. The company operated between 1883, weathered prohibition, and closed in 1943. This modern incarnation of the brand has sourced Rum from the island of Trinidad, where they transport it to their blending facility in Louisville, Kentucky where it is blended to 43% ABV.

Appearance

The Rum is packaged in a short necked 750 ml wine bottle design with a thick security band securing the synthetic cork cap to the bottle. The front and back labels are loaded with information about the Rum, but is a little short on the fine details such as age range, and kind of still used.

The liquid holds a medium amber color in the bottle that lightens slightly in the glass. Swirling the rum creates a thin band around the glass, that thickens, and

after a minute drops slow moving legs
that creep down the side of the glass.

Nose

The aroma of the Rum leads with a strong note of dark toffee followed by a bouquet of fresh cut green apple, cherry, allspice, ginger, with a hint of smoke rounding out the profile.

Palate

The first sip is a balance of honeyed sweetness and dark toffee as the Rum covers the tongue as the sting of the alcohol ignites the perimeter of the mouth. Additional sips reveal fruit notes of green apple, strawberry, and black cherry that transitions with a hint of earthy dried rose and tobacco leaf. Spice notes of ginger, cardamom, and baking spices pave the way to a lightly smoky dry finish that lingers on the palate for quite a few minutes.

Review

It is always interesting to explore a private blend of Rum from a brand that I am not familiar with. Jung and Wulff Trinidad Rum flavor profile holds firmly on the sweeter side of the spectrum, but is well balanced and versatile when used in a variety of cocktails. I think the slight bump in proof helped the blender find some of the flavors that may have been overwhelmed if the blend went to 40% ABV.

Moderately priced it is a tempting souvenir if found at the Sazerac House shop or discovered elsewhere.



www.sazerachouse.com/spirits/

THE ANGEL'S SHARE

by Paul Senft

Hampden Estate Great House Distillery Edition Rum

Anyone who has had the privilege of traveling to Trelwany, Jamaica and visiting the historic Hampden Estate Rum Distillery has seen the establishment's Great House. The estate was originally surveyed in 1684 and by 1753 was a fully operating sugar plantation that eventually encompassed 3500 acres in the "Queen of Spain Valley". In 1779 Archibald Sterling built what become known as the Great House and operated the first floor as a rum store until its closure in the 1900's. Over time the possession of the estate changed and for a time was operated by the Jamaica Sugar Company. In 2009 the company decided to divest itself of the estate and the Hussey family as Everglade Farms Ltd. purchased it at a public auction. Since that purchase the Hussey family has invested heavily into Trelwany region and its surrounding areas infrastructure with an eye toward a sustainable future of the community.

In 2019 Hampden Estate released Great House, Distillery Edition Rum. The product is a blend of two molasses based Rums that are distilled using the estates Pot Stills and aged in used American Oak barrels for an unspecified time period. The product is then blended by Hampden Estates Master Blender, Vivian Wisdom, to 59% ABV and bottled in 700 ml bottles. Originally planned to be a distillery exclusive, 240 bottles were allocated to the European market, and is available for purchase in the Distilleries Gift shop along with Rum Fire and other branded merchandise.

Appearance

The box and 700 ml bottle have matching white backgrounds with red script. The rum in the bottle and the glass has a bright golden amber color. Agitating the liquid created an interesting effect, first as the band began to thicken a lightning bolt of liquid descended to quickly down the glass, then as the band began dropping slow moving tears down the side eventually evaporating to the point all that was left was a ring of residue around the glass.

Nose

I love it when the aroma of Rum transports you back to when you visited the distillery and this product certainly does that. Nosing the glass I found notes of grilled pineapple, fresh cut Granny Smith apple, lemon zest, savory/smoky barbecue pork, (think Trader Vic's Chinese Oven ribs), rounded out by charred oak.

Palate

The initial sip ignites the tongue with a rush of stinging alcohol and as the Rum covers the inside of the mouth in a solid swirl of caramelized fruit notes conditions the palate for the upcoming sips. Wow do these sips deliver, as I immediately detect the grilled pineapple, lemon zest, and apple notes from the aroma. There is also ripe banana, French toast, dried tobacco leaf, charred sugar cane, graphite, dark baking chocolate, charred oak with just a hint of the savory barbecue note in play. The fruit notes linger in a nice long finish that ends a bit drier than I expected.

Review

With my experience with previous Hampden Estate Products my expectations were set pretty high. I am grateful that the Rum did not disappoint and if anything may have raised the bar even higher. The complexity and depth of flavors have some of the keynotes I associate with Hampden Estate, but it also has its own unique identity, which I feel is important at this stage for the company modern development. For me, this is clearly sipping Rum; I could not imagine mixing or diluting this product down as I enjoyed the purity of what the blender created. The savory notes found in the aroma and palate were surprising in the best of ways and are just one of the funky puzzle pieces I discovered during the review. For anyone visiting the distillery that enjoys the crazy complexity that Jamaican Rums has to offer, this might be one of the souvenirs you consider taking home. Cheers!



www.hampdenestaterum.com/the-distillery/

Would you like
to see your rum
reviewed here?

We don't charge
fees to review
rums. You don't
even have to
advertise.

So...
what are you
waiting for???

For more
information,
please send an
email to:

margaret@gotrum.com



COOKING WITH RUM

by Chef Susan Whitley



Hello, my name is Susan Whitley, I am passionate about great foods and beverages. I love finding recipes that incorporate my favorite ingredients and sharing the results with my friends and family.

Through this monthly column I will do my best to inspire you to incorporate the ***spirit of the tropics*** into your everyday cooking!

Sue@gotrum.com

Rum-Cheese Wafers

Ingredients:

- 1 Stick of Butter
- 5 oz. Jar of Old English Cheese
- 2 Tbsp. Dark Rum
- 1 ½ C. Flour
- ½ tsp. Sea Salt
- 1 tsp. Red Pepper Flakes

Directions:

Allow butter and Old English Cheese to warm to room temperature. Once both are soft, blend together using a spatula. Mix in the rum, flour, salt and pepper flakes and blend until smooth and mixed well. Mold mixture into a roll, about 2 inches in diameter. Wrap in wax paper and place in refrigerator for approximately 3 hours or until roll is firm.

Preheat oven to 350°F. Slice cheese roll into ¼ inch slices and place on a lightly buttered cookie sheet about ½ inch apart. Bake for 10 minutes or until lightly browned. Serve immediately while warm. Yields: 36 wafers.

Serves 8.



Drunken CheeseBurger Sliders

Ingredients:

- 1/2 lb. Lean Ground Beef
- 1/2 lb. Ground Pork
- 1 Medium White Onion, finely chopped
- 2 Tbsp. Butter
- 3 Tbsp. Flour
- 1/3 C. + 3 Tbsp. Demerara (Guyana) Rum
- 2 tsp. Worcestershire Sauce
- 1/2 C. Pickle Relish, drained
- Sea Salt and Black Pepper to taste
- 6 Slider Hamburger Buns
- 3 Slices Muenster Cheese

Directions:

Sauté both meats and onion in butter until lightly browned. Sprinkle flour of meat and blend together. Add 1/3 cup of Rum and stir until mixture thickens and begins to boil. Remove from heat and add Worcestershire sauce, relish, seasonings and remaining Rum. Pour mixture into the six bottom sides of slider hamburger buns, then place half of a slice of cheese on top of the mixture and cover with the top part of buns.

Place all six slider burgers onto a pan and cover. Bake at 350°F for 25 minutes then place pan in broiler for 1-2 minutes to crisp the tops of buns. Serves 6.



Photo credit: thecookierookie.com



RUM Aging Science

A Research Collaboration Between



And

THE **Rum**
UNIVERSITY





Introduction

Aging is the most value-added transformation that a rum can undergo while at a distillery or aging cellar. But aging all spirits involves so many variables, that distillers/cellar masters often leave some decisions to chance. In this new series, **The Rum University** and **Rum Central** will monitor and share monthly data from a single barrel, so that readers can better understand the transformations that rum undergoes while aging.

Different climate conditions around the world affect these transformations in different ways. While the effects are universal, the results presented in this new series will be those from Rum Central's Florence warehouse, located in Central Texas, USA.

RUM Aging Science



RUM Aging Science

Series Overview

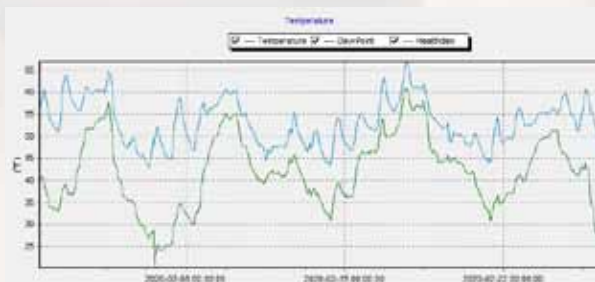
The January 2020 issue of “Got Rum?” covers in detail the goals of this series, as well as, descriptions of the different equipment being used to gather the data.

February's Weather

The month of February was almost as cold as January. The humidity inside the cellar ranged from 35% to 89%, with very large variations occurring even from one day to the next.



The temperature inside the cellar ranged from 39F to 60F, the dew point and heat index not too far away, as depicted below.



The Rum

The change after 2 months in the barrel was not as drastic as it was after the first month.

Color: The color is almost identical to the naked eye as it was 30 days earlier. The spectrophotometer indicates it is a few

RUM Aging Science



Samples representing the condition of the rum inside the barrel, on the 1st day of each month.

RUM Aging Science

shades darker, but nothing to write home about.

Aroma: The aroma is still predominantly that of the control (unaged) sample, only hints of oak are present in the background. The oak notes are very 'wet' and somewhat 'green,' despite the charred inner surface of the barrels.

pH: The rum that went into the barrel had a pH of 7.04. This number was 5.67 after the first month of aging and it is now 5.32. Before jumping to conclusions about why this change is not linear, read the section below about the pH scale.

ABV: The ABV remained the same as the previous month: 63.42%.

pH Scale Explained

The abbreviation pH stands for "potential of hydrogen ion." The term was coined by the Danish biochemist **Søren Sørensen**, who defined the "p" as instructions to take the negative of the logarithm of the hydrogen ion concentration, written $[H^+]$. pH is the negative logarithm of the *molarity* of H, which is a measure of total ions per unit volume rather than mass per unit volume. For each 1-unit change in pH, the hydrogen ion concentration changes ten-fold. In other words, the amount of acid required to change the pH of water from pH 7 to pH 6 is one tenth of the amount required to take it from pH 6 to pH 5. Why is this important? Because each day the rum is inside the barrel, the amount of Ethanoic (Acetic) Acid increases, which then leads to formation of esters, particularly of Ethyl Acetate.

Join us again next month, to continue our exploration of this fascinating topic!

THE MUSE OF MIXOLOGY

by Cris Dehlavi



My name is Cris Dehlavi and I am a native of Arizona, but have lived in Columbus, Ohio for the past 13 years with my daughter, Desi. I have been running the bar program at "M", of the Cameron Mitchell Restaurant group since 2005. I am currently the President of Columbus USBG as well as a consultant for bars and restaurants nationally.

In 2013, I attended the rigorous B.A.R. 5 Day Spirits Certification and have been recognized as one of the top mixologists in the U.S.A. I am one of the senior managers of the prestigious apprentice program at Tales of the Cocktail and work as a mentor to many bartenders around Ohio.

My contribution to Got Rum ? magazine will include everything from reviews of national cocktail events, articles on mixology, garnish trends, recipes and techniques, to interviews with some of the leading bartenders in the industry.

Barrel Aged


"Barrel Aged". What does that actually mean? If you go to your local market, you will likely see a multitude of products that claim to be barrel aged. I have seen everything from barrel aged hot sauce to barrel aged maple syrup to even barrel aged soy sauce. Is this a marketing ploy or does it really change the flavor? To dive into this subject, first I want to explain a little about what barrel aging actually DOES.

In the world of distillation, all spirits come out of the still CLEAR, meaning no color. This does not mean the spirit comes out with no flavor, however. Some spirits go straight from the still to the bottle (Peruvian Pisco is a great example), and are incredibly flavorful. Many others go directly into a barrel, like Bourbon, for instance. In the world of Bourbons, the barrel must "by law" be brand new, must be charred oak, and the liquid (or "new make" as it is called) must stay in that barrel for a minimum of two years. As much as 70% of the flavor of aged spirits comes from the maturation process, as well as ALL of the color. Keep in mind that this means once that barrel is emptied, Bourbon distilleries can no longer use it to make Bourbon. The barrels often get sold to other distilleries to age their spirits, such as Tequila, Scotch and Irish whiskey, and yes, RUM (or in this case, any number of products on the market).

A few years ago I had the honor of attending the Irish Whiskey Academy in Middleton, Ireland, and I learned a ton about the art behind making a barrel, or coopering. From the very





A photograph of several wooden barrels stacked in a cellar. The barrels are made of light-colored wood with metal hoops. They are arranged in rows, with some barrels in the foreground and others receding into the background. The lighting is warm and focused on the barrels.

beginning when the barrel is being made, flavors are imparted. The wood is bent into “staves” which requires the cooper to heat it in order to make it flexible. This obviously doesn’t burn the wood but it does allow the vanillin to add flavors which will ultimately show through in the spirit. Coopers call this “toasting the barrel”, and distillers are able to decide what level of toast they want. Once a barrel is made, it is then charred inside, and that char has classifications from grade 1-4 depending on how “toasted” the distiller wants it to be. (Think about putting a piece of bread in a toaster oven and how the flavor changes depending on how dark you allow it to get). And finally, the spirit is sealed up in the barrel and left to age. Where and how the barrel is stored, the temperature in the storage facility, and the length of time it ages all goes into that final product that we get to enjoy from the bottle. Another major factor is the type of tree that the wood originates from. French oak vs. American oak will have totally different flavor profiles in the end result of an aged spirit, and in the world of rum, the wood is often tropical which gives us those wonderful flavors of baking spices and banana.

So what is the point of barrel aging a maple syrup, hot sauce or even beer? Whatever spirit that barrel originally held is going to then seep into that item and enhance its flavors, and it is a great way to repurpose the barrel.

Cris

THE Rum[®] UNIVERSITY LIBRARY

Welcome to The Rum University Library. In addition to the material found on our official website, we also periodically publish on "Got Rum?" reviews of books on topics including fermentation, distillation, aging, mixology and many more. You can also find additional valuable material at

www.RumUniversity.com



Last Call: Bartenders on Their Final Drink and the Wisdom and Rituals of Closing Time

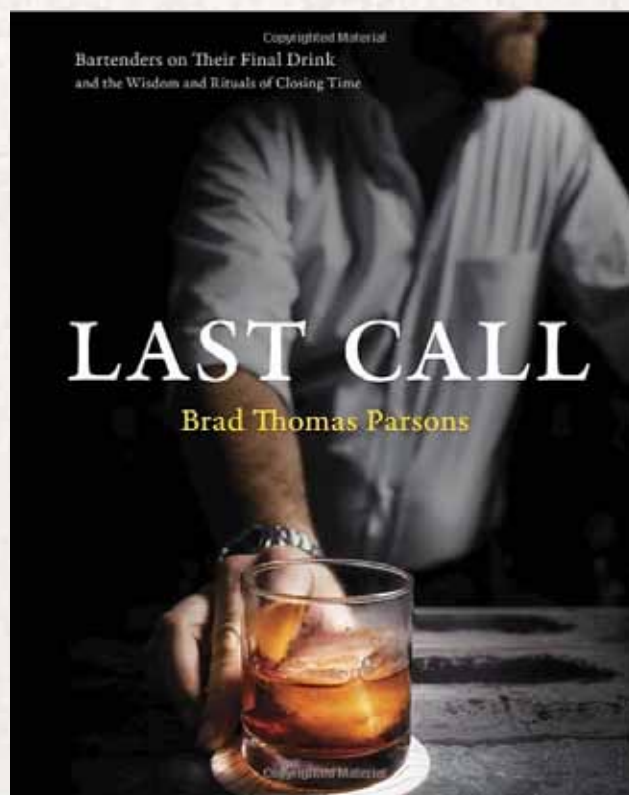
(Publisher's Review) From the James Beard Award-winning author of *Bitters* and *Amaro* comes this poignant, funny, and often elegiac exploration of the question, What is the last thing you'd want to drink before you die?, with bartender profiles, portraits, and cocktail recipes.

NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE!

Everyone knows the parlor game question asked of every chef and food personality in countless interviews: What is the last meal you'd want to eat before you die? But what does it look like when you pose the question to bartenders? In *Last Call*, James Beard Award-winning author Brad Thomas Parsons gathers the intriguing responses from a diverse range of bartenders around the country, including Guido Martelli at the Palizzi Social Club in Philadelphia (he chooses an extra-dry Martini), Joseph Stinchcomb at Saint Leo in Oxford, Mississippi (he picks the Last Word, a pre-Prohibition-era cocktail that's now a cult favorite), and Natasha David at Nitecap in New York City (she would be sipping an extra-salty Margarita). The resulting interviews and essays reveal a personal portrait of some of the country's top bartenders and their favorite drinks, while over 40 cocktail recipes and stunning photography make this a keepsake for barflies and cocktail enthusiasts of all stripes.

Praise for Last Call

"It comes off as charming, in large part thanks to Mr. Parsons's understated and often witty writing. From this simple idea, Mr. Parsons has assembled a collection of interviews that touch not only on last drinks, but also reflect knowingly on



bar culture, regulars and much more. ...It's a worthy read, and makes the idea of 'closing time' seem rather more poignant."—**The Wall Street Journal**

"This book is brimming with great recipes, but Last Call reminds us, with intimacy and warmth, that stories and the people who tell them are the very best portion of bar life."—**Rosie Schaap, author of Drinking with Men**

Hardcover: 288 pages
Publisher: Ten Speed Press (October 22, 2019)
Language: English
ISBN-10: 0399582762
ISBN-13: 978-0399582769





RUM CENTRAL



**Your One-Stop Shop
for Aged Rums in Bulk!**

- Column-Distilled, Pot-Distilled or Blends
- High Congener (Including High Esters), Low Congener or Blends
- Aged in American or French Oak Barrels
- Aged in Rye Whiskey, Bourbon, Tequila, Red or White Wine Barrels
- Single Barrels and Second Aging/Finish
- Distilled in the USA, Central America, South America or in the Caribbean
- Over 150 Marks/Styles Available, plus Custom Blends
- Low Minimums and Fast Turnaround, Worldwide Shipping

www.RumCentral.com

UPCOMING EVENTS

March

5-Day Rum Course: Mar 2, 2020 - Mar 6, 2020. Moonshine University, USA.
Distilling Operations: Mar 9, 2020 - Mar 10, 2020. Moonshine University, USA.
Fermentation Workshop: Mar 12, 2020 - Mar 13, 2020. Moonshine University, USA.

April

Nordic Rum Fest: Apr 3, 2020 - Apr 4, 2020. Øksnehallen, Copenhagen, Denmark.
6-Day Distiller Course: Apr 19, 2020 - Apr 24, 2020. Moonshine University, USA.

May

Nosing for Faults-Advanced Sensory Training: May 4, 2020 - May 5, 2020
Moonshine University
Age-ucation Barrel Aging Workshop: May 7, 2020 - May 8, 2020
Moonshine University

Please consult the **Rum Events Calendar** at www.gotrum.com for additional information about specific events.

Don't see your event?

Visit www.gotrum.com, go to **Rum Events Calendar** and click on **Submit Yours**. There is no cost or obligation!

**Are you planning to attend an upcoming
Rum Festival?**

Do you like to write and to take photos?

You may have what it takes to be the
official “Got Rum?” Field Reporter for that
event!

Send an email to **reporter@gotrum.com**
for additional information.



GREEN

rum

Cocktails



Perhaps you've been invited to a St. Patrick's Day celebration, but you are not particularly in the mood for green beer. Or maybe green is your favorite color and you simply want to have a "go-to" drink that will make you smile simply by looking at it. Regardless of your reasons, there are times when green is the way to go, so we've put together a few recipes for rum-based green cocktails. Cheers!

Green Hawaiian Cocktail

(bitzniggles.com)

A beautiful and refreshing combination of vodka, coconut rum, blue curacao, pineapple juice and lemon-lime soda. It's the perfect drink for summer!

Ingredients

- 1 ounce coconut rum
- 1 ounce vodka
- 1/2 ounce blue curacao
- 1/2 cup pineapple juice
- Splash of lemon-lime soda
- Fresh pineapple and maraschino cherries for garnish, optional

Directions

Combine rum, vodka, blue curacao and pineapple juice into a glass filled with crushed ice and stir.

Top with a splash of lemon-lime soda.

Garnish with fresh pineapple and a maraschino cherry.





Tropical Leprechaun

(www.rumtherapy.com)

Ingredients

- 2 oz. Coconut Rum
- 1/2 oz. Blue Curacao
- Pineapple Juice

Instructions

Using a rocks glass full of ice, pour in the rum and Blue Curacao, then top it off with pineapple juice.

Stir the top slightly, leaving the blue on the bottom of the glass – until the drink turns green.

Green Demon

(mixthatdrink.com)

Ingredients

- 1 ounce Midori
- 1 ounce vodka
- 1 ounce white rum
- Lemonade (to taste)

Directions

Build the liquors into a large goblet and top with lemonade. Stir and serve with a lime wheel garnish.

Green Lantern

(www.food.com)

Ingredients

- 1 1/2 ounces vodka (preferably Stolichnaya but most vodkas will do)
- 2/3 ounce coconut rum (Cruzan)
- 2/3 ounce melon liqueur (Any will do)
- 1/4 ounce blue curacao (“)
- pineapple juice
- Sprite

Directions

Fill glass with pineapple juice and a bit of sprite.

Green Haze

(thecocktailproject.com)

Ingredients

- 1/2 part Cruzan® Aged Dark Rum
- 1/2 part DeKuyper® Blue Curacao Liqueur
- 1/2 part Cruzan® Coconut Rum
- 1/2 part Midori® Melon Liqueur
- 4 parts Pineapple Juice
- Splash Sweet and Sour Mix

Directions

Build over ice in a cocktail shaker. Shake and strain into a shot glass.

THE RUM HISTORIAN

by Marco Pierini



My name is Marco Pierini, I was born in 1954 in a little town in Tuscany (Italy) where I still live.

I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been history. Through history I have always tried to know the world. Life brought me to work in tourism, event organization and vocational training. Then I discovered rum. I cofounded La Casa del Rum, that ran a beach bar and selected premium rums.

And finally I have returned back to my initial passion: history, but now it is the history of rum. 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 has a terrible and fascinating history, made of slaves and pirates, imperial fleets and revolutions.

All this I try to cover in this column, in my FB profile: www.facebook.com/marco.pierini.3 and in my new Blog: www.therumhistorian.com

I have published a book on Amazon:

"AMERICAN RUM - A Short History of Rum in Early America".

THE ROYAL COMMISSION ON WHISKEY AND OTHER POTABLE SPIRITS

3. A VINDICATION OF THE PATENT STILL: MR. MAN'S TESTIMONY

We are now into the third article of this series. It focuses on the various kinds of rum produced in the British Colonies, not just in Jamaica, and on the way consumers' taste had been veering towards more neutral, rectified spirits. We'll discover that the major producer was not Jamaica, but Demerara, and that even the iconic Navy Rum was made from Demerara Rum. About the definition of rum, the opinion of the first witness, Mr. Man, is radically different from that of Mr. Nolan, which we read in the last article. Then, we'll get back to highly flavoured rums. Using these, in Germany they produced the so-called *Rum Verschnitt* (more or less, blended rum). It was a cheap, very popular spirit, made mostly from potato spirit and with a little highly-flavoured rum. As far as I know, in Germany a little production of *Rum Verschnitt* continues

to this day (see: <https://mixology.eu/en/the-roots-of-german-rum/>).

TWENTY- FOURTH DAY, Tuesday, July 7th, 1908. Mr. Frederik Henry Dumas Man, called

12992. What is your firm? – E.D. and F. Man, Colonial Broker.

12993. That is a firm of old standing, is it not? – It dates back to 1793.

12994. How long have you yourself been in business? – Twenty-nine years.

12995. What is the nature of your business? – We deal in Colonial produce – sugar, rum, cocas, etc. We have got from three-quarter to seven-eighths of the rum trade, and a small fraction of the sugar trade.

12996. Is your trade exclusively in Jamaica rum? – Not at all – any rum.

12997. But a large quantity of it is Jamaica rum? – A large quantity of it is Jamaica rum.

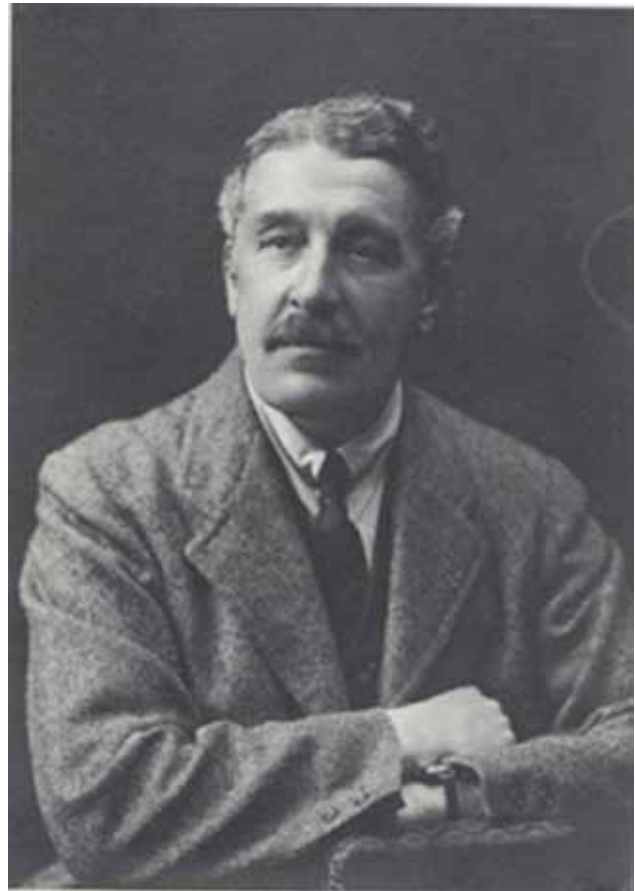
12998. How is that rum that you sell produced? – In various ways. The Jamaica rum is, I think, entirely made in a pot still. The rum from the other countries is chiefly patent still, but there is more than one patent still. There is the Coffey still and some other still.

12999. Are you speaking of rum produced from the other West Indian islands? – Yes.

1300. In which islands, so far as your knowledge goes, is the patent still employed? – It is employed both in Demerara and Trinidad. Those are the two chief producing countries, besides Jamaica.

13001. Have you any knowledge of a patent still being employed in some of the West Indian Islands? – Oh, yes. Trinidad uses nothing but a patent still.

13002. But other than Trinidad? – I think St. Kitts uses one, but I am not



quite sure. We do not hear much about how it is made; we only have to test the quality.

13003. Is there much variation in the quality of Jamaica rum? – Tremendous.

13004. Could you give us some indications? – From 2s. 6d. a gallon; just now it is very high and ranges from 3s. up to 8s.

13005. That is for Jamaica rum itself? – Yes.

13006. From the island of Jamaica? – Yes.

13007. How do you form an opinion of the value of the rum? – Simply by smell. We mix two parts of water to one of rum and compare it very carefully with other rums. The water brings out the flavours.

13008. You do not use any chemical analysis? – No.

13009. You are employed by the Admiralty, are you not? – Yes, we buy their rum.

13010. Do you buy all the rum for the Navy? – Yes, all.

13011. Has the consumption of rum varied very much of late years? – It has been steadily increasing lately.

13012. Can you give the Commission some information with the reference to that? – I think it is nearly half a million gallons more last year than the year before.

13013. Can you give us any information as to the cause of that increase? – We put it down to various causes, one is the suspicion that has lately been cast on whiskey, and people are beginning to find out that rum is a very wholesome spirit.

13014. I suppose that increase is mainly an increase in Jamaica rum? – No, I should not say so. I should think it was more in the other sorts. I do not think Jamaica rum has increased materially. It has slightly.

13015. Do you mean by “the other sorts” the varieties produced by the patent still? – Yes, what we call proof rums. There are two sorts – Jamaica rum is one sort and then everything else is proof rum. Proof rum necessarily is sold by the proof gallon which varies according to strength.

13016. Where is it manufactured? – Chiefly in other parts of the West Indies – Demerara and Trinidad, but also Cuba, Mauritius, St. Kitts, Barbados. Most of the sugar-cane growing countries produce rum.

[So, the growth in rum consumption in those years regarded mainly rum made by Patent still. Consumers preferred it to Pot Still rum maybe because it was a more neutral spirit, low in congeners. And something similar, a Commissioner had said earlier, was happening to

whiskey. It would appear that in that period the public's taste was evolving towards rectified, lighter Spirits, easier to drink. It is indeed also the period of the great, lasting, worldwide success of the *Ron Liger* made in Cuba]

13017. Can you give us any information as to the rate of increase in the varieties of rum as compared with the increase in Jamaica rum? – No, it is very difficult. The Board of Trade returns do not distinguish.

13018. I gather from your *précis* that you regard rum as a very wholesome drink? – I have always believed so. I am told it is food as well as drink, and that if you take too much in the West Indies it does not have a bad effect, whereas if you take too much whiskey or brandy you are a dead man. That I hear from people who have lived out there all their lives.

13019. Then you make some remarks in your *précis* with regard to “low wines,” and you say they should not be allowed to be exported from Jamaica. Are they exported as a matter of fact? – Yes, they are.

13020. Would you tell the Commission what these low wines are? – I am not a practical distillery in any way, but I believe it is the first running and the last running of a wash, and the result is most unsatisfactory.

13021. For what purpose are these low wines exported? – For sale in this country as Jamaica rum. To compete with the proper article they are sold to a lower price, and the tied house people, and this sort of people, who want to put in the lowest priced articles, buy them.

13022. I understand that they come from Jamaica? – Yes.

13023. So your point is that a considerable quantity of inferior rum is exported? – It is a small quantity only – a few hundred puncheons a year are exported from Jamaica.

13024. You desire to see that stopped? – For the benefit of Jamaica I think it should be, because people who taste them and are told it is Jamaica rum would probably never touch Jamaica rum again.

13025. Than you state that a good deal of rum is fraudulently sold as Jamaica rum which is not Jamaica rum at all? – That is the supposition. The idea is to call everything Jamaica rum.

13026. What rum have you in your mind as regards that statement? – What they call vatted rum, that is, mixtures of rum; for instance Demerara and Mauritius are mixed together, one being an uncoloured rum and the other a heavily-coloured rum. They are brought down to a medium colour, and are sold as Jamaica rum in public-houses.

13030. The Demerara rum is distinctly inferior? – I would not like to say it is inferior, but it is a different style; it is more neutral and not so highly flavoured. It is generally considered inferior, and the price is inferior to Jamaica rum.

13031. How do you account for that difference? – I expect it is the soil and the different manufacture of the sugar. In Trinidad and Demerara they make a very superior sugar, and that means to say they take so much more stuff out that there is very little left for rum, whereas in Jamaica they think more of the rum than the sugar.

13032. Do you sell rum that comes from other islands than Jamaica? – Yes.

13033. Did you hear Mr. Nolan's evidence yesterday? – No, I



unfortunately was not here. I have read a little of it.

13034. Mr. Nolan recommended and pressed on the Commission that no rum coming from the West Indies should be allowed to be sold as rum unless it was made in the pot still? – That is Mr. Nolan's idea, I know.

13035. You are interested in the question generally. What would your view be about that? – I think that is ridiculous. Some rum made in patent stills is quite equal to some made in pot stills. To brand only one sort as rum and the other as something else is, to my mind, ridiculous.

13036. Do you think that would generally be the view of the people who are engaged in the trade of rum generally and not confined to Jamaica rum? – I am sure that would be their view. We once supplied the Admiralty with Jamaica rum (they usually take Demerara and Trinidad) and the sailors did not like it so well.

13037. But you sell more Jamaica rum than anything else, do you not? – No, I do not think so. It varies according the crop. Sometimes there is a big crop of Jamaica rum, and sometimes a big crop of Demerara ...

13038. You do not know which predominates? – What we call the proof rum, that is rum other than Jamaica.

13039. The bulk of the Navy rum, what is that? — That would be proof rum – not Jamaica.

13040. Proof rum, I take it, is an expression of your own over there? — A trade expression. It means to say that the rum is sold per proof gallon.

13041. But that rum is largely patent still rum? — Chiefly patent still rum.

13054. Could you tell me what pineapple rum is? – Pineapple rum is a rum having a pineapple flavor produced

not artificially in any way, but by the soil. There are certain soils in Jamaica which produce a rum that is known as pineapple rum. It has the flavour of pineapple.

[We have now a testimony which does not concern rum directly, but the use of molasses to make gin. I find it extremely interesting though, as it sheds lights on how the spirits industry worked in the past.]

Mr. Richard F. Nicholson, recalled

13302. I should like to know whether you insist on gin being made from corn? – I do.

13303. You do not think it is possible to make it from molasses? – I think it is possible – in fact, from 1808 to 1810, when there was a scarcity of corn in the country corn was prohibited for distillation, and the London distillers, and even the Scotch distillers, had to go to molasses. I must tell you that I can see by our books that the molasses they used in those days were a very high grade of sugar. I see that from the very large produce they produced per cwt. , so it was a very high grade class of sugar and not what we understand as molasses to-day. During that period whiskey and gin and all home spirits had to be produced from materials other than corn, so no doubt it would be possible to make gin from molasses, but in the interest of the consumer I take it is advisable that gin should be produced from corn. It is generally recognized as a corn spirit, and I look upon it as unfair competition for certain traders to use inferior articles in their manufacture without declaration.

Well, I hope you have found this stuff interesting; more to come in the next articles.

Marco Pierini

NRF '20

Nordic
Rum
Fest

THE NORDICS LARGEST RUM FEST

**Friday &
Saturday**
3rd & 4th April
Copenhagen.



50 Exhibitors
80 Rum brands
500+ btls. of rum
22 Masterclasses

Guests Speakers:

Alfredo Fidalgo(Cuba)

Peter Holland(UK)

Danielle Biondi(Italy)

Richard Seale(Barbados)

Gabriel Alexander(France)

Delphine Dupont(Martinique)



www.nordicrumfest.com

THE COCKTAIL SCIENTIST

By Joel Lackovich



Hello, my name is Joel Lackovich. I first became a Rum aficionado while bartending at the legendary Washington DC hotspot, NATION, in the late 90's. Serving hundreds of patrons each night, I always held a special place in my heart for Rum, whether I grabbed a bottle from the rail or from the top shelf.

Today, with over 20 years of experience in the field of life sciences, and degrees in Biotechnology, Chemistry, and Microbiology from the University of Florida, and an MBA from the Jack Welch Management Institute, I bring a unique blend of both science and human perspective to how I look at Rum, and the cocktails we all enjoy. The ingredients, the preparation, and the physical properties that constitute a Rum cocktail fascinate me. I hope you enjoy my column where I dissect a different Rum cocktail each month and explore its wonder.

Joel Lackovich (joel@gotrum.com)





Photo by Joel Lackovich

SNAP, CHAT, & RUM

INTRODUCTION

The Snap, Chat & Rum is a first-class example of the influx of new wave cocktails that are influencing and broadening the field of mixology. A variation of the classic Daiquiri, a classic and popular rum cocktail that evolved during the Colonial era thought to help prevent scurvy, the Snap, Chat & Rum cocktail evolved in recent years from flavor and ingredient experimentation. Mixologists today are tinkering with aromatic flavoring and new techniques more than ever before. The result of this avant-garde experimentation is that the cocktail industry is enjoying a fresh and diverse renaissance period; and new charming cocktails like the Snap, Chat & Rum are emerging on to the scene.

MATERIALS & METHODS

Liquor.com Recipe (1)

- Aged Rum – 1.5 oz. (45 mL)
- Fresh Lime Juice – 1 oz (30 mL)
- Simple Syrup – 0.75 oz (22 mL)
- Pressed Sugar Snap Pea with Fennel Bulb – 1.5 oz (45 mL)
- Garnish – Fennel Frond

Directions:

1. Add the aged rum, fresh lime juice, simple syrup and pressed sugar snap pea with fennel bulb to a crushed-ice filled cocktail shaker.
2. Shake all ingredients vigorously.
3. Strain into a chilled cocktail glass.
4. Garnish with fennel frond.

DISCUSSION

Origin

The Snap, Chat & Rum cocktail is a modern craft cocktail recipe that is part of a larger and progressive cocktail industry movement. Due to the explosive growth of classic cocktail bars around the world, many original bars are diversifying, looking for new projects to separate themselves out from new competition. In some cases, even new bars are opening, leveraging a creative niche to compete. For this very reason, mixologists are looking at modernizing classic and iconic cocktails or playing spirit archaeologist by tinkering with obscure long forgotten cocktail recipes.

The addition of Pressed Sugar Snap Pea with Fennel Bulb is an example of modernizing an iconic cocktail, in this case the classic Daiquiri. The addition of unique ingredients like these is a metaphorical nod to Aristotle who emphasized that the five senses of smell, taste, sight, hearing and touch could be used to perceive flavor and aroma. The ingredients used in the cocktail are both distinct and clearly influence the cocktail's architecture, appearance and taste.

Flavor Profile

Rum

The manufacture of rum involves the distillation of sugarcane molasses after fermentation with yeast, unless you are manufacturing Rhum Agricole, in which case it comes from freshly squeezed sugarcane juice rather than sugarcane molasses. The Snap, Chat & Rum cocktail calls for an aged rum which is most commonly attained through barrel aging. During barrel aging, rum becomes darker in color due to the leaching compounds from the barrel to the spirit. The flavor of the spirit is enhanced by the aromatic aldehydes which are produced in this state thanks to oxidation and hydrolysis reactions involving lignin from the barrels (3).

Additional Ingredients

Fresh Lime Juice

Much like it enhances the classic Daiquiri, Fresh Lime Juice is a major source of flavor and aroma for the Snap, Chat & Rum cocktail. Lime juice is a citric juice with a very low pH of 2.8. The presence of such a strong acid in the cocktail is a key indicator of sourness.

Simple Syrup

Simple syrup is Sucrose (granulated sugar) dissolved in water in a 1:1 equal parts sugar and water. This sugar ingredient is typically pH neutral and balances out the souring profile created by lime juice by its inherent sweetening properties.

Pressed Sugar Snap Pea with Fennel Bulb

The cocktail's use of pressed sugar snap pea with fennel bulb is quite radical and adds a brilliant and enhancing addition. Pressed together in an equal ratio, the final pressed ingredient is a significant contributor to the cocktail's flavor profile, which is best understood by researching sugar snap peas and fennel bulbs independently of one another.

Sugar snap peas (*Pisum sativum* var. *saccharatum*) belong to the legume family which currently has over seventeen thousand documented species distributed throughout the temperate, subtropical and tropical zones of the world (4). While peas in general are a great source of fiber, vitamin C, iron, magnesium and potassium, sugar snap peas have the added benefit of having an edible pod which not all pea species have.

While the sugar snap peas are a genetically modified organism (GMO) created by Dr. Calvin Lamborn who crossed a traditional snow pea cultivar with a shelling pea mutant found in 1952 by Dr. M. C. Parker, the resulting new pea hybrid has a crunchier texture than most peas and has a very sweet flavor which boosts the Snap, Chat & Rum cocktail experience.

Fennel Bulbs come from Fennel (*Foeniculum vulgare*) which is a flowering plant species in the carrot family and have a sweet licorice flavor along with a crunchy texture (6). The aromatic character of fennel bulb derives from multiple volatile oils imparting mixed aromas, including trans-anethole and estragole (resembling licorice) and fenchone (mint and camphor) (7).

NUTRITION

While the Snap, Chat & Rum cocktail is similar in architecture to the classic Daiquiri, it has a few additional ingredients which not only change its appearance and flavor profile but change its nutritional make-up as well. Since the cocktail uses an aged rum (rum that has spent time in a barrel) and not a white rum (unaged), there are additional calories present in the cocktail as well as sugars.

NUTRITION FACTS

(Amount Per 1 Fl oz in a 4.75 Fl oz Cocktail)

Calories:	57.2
Total Fat:	0.1 g
Cholesterol:	0.9 mg
Sodium:	1.5 mg
Total Carbohydrates:	8.5 g
Dietary Fiber:	0.6 g
Sugar:	7.5 g

CONCLUSION

Thanks to the growth in experimentation and focus on creating new wave rum drinks, cocktails like the Snap, Chat & Rum have emerged. Although the cocktail is a variation of the classic Daiquiri, the drink has a defined uniqueness in both phenotypic appearance and flavor profile.

Visually, the cocktail is green in color due to the presence of pressed sugar snap peas and fennel bulb and is rich in flavor due to the presence of an aged rum and the other ingredients in the cocktail.

REFERENCES

1. Liquor.com. (2016). Snap, Chat & Rum. Retrieved from: <https://www.liquor.com/recipes/snap-chat-and-rum/>
2. Aristotle. (c. 350 B.C.). On the Soul. Translation: J.A. Smith, The Internet Classics Archive, MIT.
3. Fahrensman, L. and Parfait, A. (2003). Rum. Encyclopedia of Food Sciences and Nutrition (Second Edition)
4. Agriculture Victoria. (2007). Snow Pea and Sugar Snap Pea. Retrieved from: <http://agriculture.vic.gov.au/agriculture/horticulture/vegetables/vegetables-a-z/snow-pea-and-sugar-snap-pea>
5. Fedco Seeds. (2020). Honoring Plant Breeder Calvin Lamborn. Retrieved from: https://www.fedcoseeds.com/seeds/articles/breeder_Lamborn.htm
6. US Department of Agriculture, Natural Resources Conservation Service. (2015). Classification for Kingdom Plantae Down to Genus *Foeniculum* Mill. Retrieved from: <https://plants.usda.gov/java/ClassificationServlet?source=profile&symbol=FOENI&display=31>
7. Díaz-Maroto, M., Díaz-Maroto Hidalgo, I., Sánchez-Palomo, E, and Pérez-Coello, M. (2005). Volatile components and key odorants of fennel (*Foeniculum vulgare* Mill.) and thyme (*Thymus vulgaris* L.) oil extracts obtained by simultaneous distillation-extraction and supercritical fluid extraction. Journal of Agricultural and Food Chemistry. 53 (13): 5385–9.

RUM IN THE NEWS

by Mike Kunetka



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.

BUNDABERG SPECIAL RELEASE

Bundaberg will be replacing its trademark polar bear on the labels of a special release with a koala. Bundy Rum has announced it will soon release the limited-edition Australian Bushfires Regeneration Rum to help the animals that have been affected by the Aussie bushfire crisis. All of the profits made from the sales of the bottle will go directly to WWF's Australian Wildlife & Nature Recovery Fund. This is in addition to the AU\$500,000.00 donation to the Australian Red Cross that I wrote about last month. The Queensland-based company has released a statement on social media, saying: "We're proud to have recently donated \$500K to the Australian Red Cross Australia Disaster Relief & Recovery Fund. These funds help the Australian Red Cross support people and communities who have been impacted by these devastating bushfires. Like so many of you, we've been

heartbroken at the scale of natural devastation that Australia has endured with 18.6 million hectares of bushland and more than a billion animals lost. We wanted to do more, and we know our Bundy Rum community wants to do more too. We hope to raise \$1 million through the sales of this limited-edition rum. Launching at the end of March, keep an eye out for more details on how you can purchase a bottle." <https://www.bundabergrum.com.au/>

WESTER SPIRIT COMPANY

In 2019, Wester's Premium Spiced Rum won the Distilling Product of the Year at the Scotland Food & Drink Excellence Awards. The annual awards, which recognize the highest quality produce as well as the leading individuals, suppliers and companies, received a record 320 entries across all categories, a 20% increase from 2018, most notably in distilling which increased from 18 in 2018 to 41 this year. The awards are organized by Scotland Food & Drink in partnership with The Royal Highland and Agricultural Society of Scotland (RHASS) and headline sponsor Asda. The name Wester comes from the Wester Sugar House Company, which dates back to 1667. Wester Sugar House Company stood in Glasgow, refining sugar and also distilling rum. Now Wester Spirit Company is offering you a chance to own your own cask of their Pure Single Scottish Rum. This will be some of the first rum to ever be fermented, distilled and matured in Glasgow. Fresh spirit, twice pot distilled in their Glasgow distillery, will be filled into a mixture of ex-bourbon and ex wine casks in 50 and 100 liter sizes. Once you've chosen your size and cask type they will store your spirit for up to 5 years at their distillery and bottle it for you in house when the time comes. <https://www.westerspirit.com/>

HAPPY RAPTOR DISTILLING

At the end of 2019, the number of craft distilleries in New Orleans grew to eight as Meagen Moreland Taliancich, her husband Mark and good friend Peter Rivera opened Happy Raptor Distilling. The name comes from the sounds their son made when he was six months old, sounds they thought sounded like a happy dinosaur. Their first line of products is called 504 and they are modelled after the rum arrangements they enjoyed in the French Caribbean. They start with a premium white rum

that is made from 100 percent local Louisiana sugar cane. Then the fun begins. The first two products in the 504 line are a Hibiscus flavored rum and a Banana Fosters flavored rum. They had a soft opening last month, during the parades of Mardi Gras. Beginning March 6, the tasting room will be open from 3 p.m. to 9 p.m. on Fridays and Saturdays. The distillery is located at 1512 Robert C. Blakes Sr. Drive. <https://www.happyraptor.com/>

HAMPDEN ESTATE

Jamaican rum producer Hampden Estate has made arrangements with premium drinks agency Speciality Brands to distribute a limited release of Hampden's Great House Distillery Edition in the UK market. In the past this special blend has only been sold at the distillery in Trelawny, Jamaica. Created by Master Distiller Vivian Wisdom, 59% ABV Hampden Great House Distillery Edition is distilled and matured on the Hampden Estate. "Hampden Estate is renowned for making Jamaican rums of the highest quality that are praised by drinkers from all over the world," said Chris Seale, Marketing Director for Specialty Brands. "Great House is a celebration of the distillery's talent and longstanding heritage. We're very pleased to be in a position to introduce this exclusive edition to rum aficionados across the country." Hampden Estate Distillery Edition joins Hampden Estate 46° and Hampden Estate 60° rums which are currently available at specialist retailers and bars in the UK. Hampden Great House Distillery Edition pays tribute to the distillery's surroundings in Trelawny, Jamaica, including its mansion, which was established in 1753 by the Stirling family, the first owner of the estate. <https://www.hampdenestaterum.com/>

KRAKEN

The Kraken has introduced pre-mixed bottles into the Australian market for the first time ever. Known for its Black Spiced Rum and inventive advertising, Kraken is offering a cola mix and a ginger ale mix for the Australian drinker who wants a bar-quality drink from the comfort of their own home. Kraken rum pre-mixes are sold in sustainably sourced glass bottles. <https://www.krakenrum.com/>

DUPPY SHARE

Duppy Share has released a spiced rum in the UK. It is based on the original Duppy Share rum, comprising a blend of aged rums from Jamaican distillery Worthy Park and Foursquare in Barbados, with added natural flavors including pineapple, kola nut, ginger, vanilla, clove and nutmeg, grapefruit, orange and basil. "When making a rum, it's all about creating a great-tasting liquid that stands out from the crowd," said George Frost, who founded The Duppy Share in Notting Hill in 2015. "Spiced rum is booming in the UK, with sales topping 10 million bottles in 2019, and I saw a massive opportunity to create a spiced rum that focused on adding depth of flavor and complexity that consumers don't usually get or expect from other spiced rums. Spiced rum has had a bad reputation in the past for being super sweet and packed so full of flavorings that you can't even tell that it's a rum. We wanted to forge a different path to advance the category and show consumers how good a spiced rum can be." Collaborating with branding agency B&B, the label on The Duppy Shared Spiced incorporates elements of original Duppy Share rum, including golden sunbeams and crossed palm trees. Building on the original design, the new label features pineapples to highlight the spirit's signature flavor. <https://www.theduppyshare.com/>

MONTANYA DISTILLING

Montanya Distillers has named Rob Richardson as National Head of Sales for its rum portfolio. Rob joins Montanya with more than three decades of experience in the wholesale industry. For the past 22 years, he has worked at Republic National Distributing Company (RNDC), most recently serving as Vice President of Artisan Spirits Sales for Texas, and before that as Vice President of Spirits Sales in Colorado. Prior to joining RNDC, Richardson served as the GM/VP of Sales at Breakthru Beverage Group/Beverage Distributor Company. "I have known Rob for more than ten years, since the early days of Montanya Distillers. He was one of the first industry insiders to take a chance on me. I have always been impressed by his quiet accomplishments, industry knowledge and character," said Karen Hoskin, Montanya Distillers' founder and owner. "I didn't dare hope I could attract a candidate of Rob's caliber, but I am known for aiming high and dreaming big. Rob reminds me of what is best about distributor

partnerships when all the players are aligned toward the same goals." Initially, Richardson will focus on sales and distribution for Montanya's home state of Colorado, as well as NY, NJ, TX and CA, and then he'll help the company expand other key markets nationally. "I have always had a place in my heart for Montanya, especially loving its creativity and proven track record for excellent rums," said Richardson. "Now I have a chance to be part of the family. I look forward to this new opportunity to help more people discover why I and so many others love Montanya rums. I can't stop smiling, I just got the best job ever." Richardson will stay with RNDC through the end of March to assist with the hiring and training of his replacement. He'll relocate back to Colorado, his home state, along with his husband Joe and dog Duke. The move will bring him closer to his two children and his 9 month-old grandson. <https://www.montanyarum.com/>

GUYANA RUM ROUTE

The Guyana Tourism Authority (GTA) has launched its official rum route in collaboration with the Caribbean Tourism Organization (CTO). Capitalizing on Guyana's rich agricultural traditions, local cultural heritage and cuisine, the Guyana Rum Route is a 200-kilometre journey which blends the past and present into one exhilarating experience. Guyana is the first Caribbean country to establish a heritage route as part of a regional product development thrust being championed by the Caribbean Tourism Organization. "Set along the vibrant coast, the route offers a sensory experience of the role of rum and sugar cane in Guyana's economy and its indelible mark on the landscape and people," explained Brian T. Mullis, Director of the Guyana Tourism Authority. "Rum flows throughout the Caribbean, connects us culturally, and is known to heighten the Caribbean experience." Neil Walters, Acting Secretary General & CEO of the Caribbean Tourism Organization reiterated that "Guyana's official Rum Route is part of CTO's regional Heritage Routes program. This program is centered on creating thematic routes or trails that tell the story of a destination through indigenous and local goods including foodstuff like sugar cane, cocoa, spices and other tangible and intangible aspects of cultural heritage." Guyana's Rum Route covers three areas that can be experienced individually as day or overnight tours, or combined into a multi-day tour. These areas include Georgetown,

Berbice, and the East Coast Highway (Half-day, Full-day & Overnight Tour options); West Coast Berbice (Overnight Tour options) and West Coast of Demerara (Half-Day, Full-day & Overnight Tour options). Highlights for interested travelers include:

- Immerse yourself in the history of rum and retrace the steps of the Dutch and British on former plantations like Uitvlugt Estate and Blairmont Estate;
- Gain insights into the experiences of slaves and indentured laborers who sustained a sugar economy for over two centuries;
- Experience local rum shops, tour the Demerara Distillers Limited Distillery and production plants; and
- Sample local rum-infused recipes, and taste Guyana's world-famous rums.

This is a new offering in Guyana of which the two licensed operators are offering certain sites or elements of the areas listed above. For more information, contact Dagron Tours at dagrontours@gmail.com and Wilderness Explorers at info@wilderness-explorers.com. Alternatively, visit the GTA's website for an overview of the Guyana Rum Route, <https://www.guyanatourism.com/>

RICHLAND DISTILLING

The Albany Herald recently reported that Richland Distilling Co. has remodeled and relocated the tasting room and gift shop in the historic building that houses its offices. The newly renovated facility at 333 Broad Street, will be open to the public from 10 a.m.-6 p.m. Monday through Saturday. Established in 1999, Richland Distilling Co. has been a pioneer in crafting rum from field to glass in America. Husband and wife owners, Erik and Karin Vonk, have been making rum for the past 20 years. The Georgia Department of Economic Development's International Trade division, and department Commissioner Pat Wilson, joined Gov. Brian Kemp in December 2019 at the Capitol in Atlanta to announce the winners of Georgia's sixth annual GLOBE Award. One of those winners was, again, Richland Distilling Co. This state-led awards program highlights companies that entered into a new international market the previous year. It was the Vonks third time receiving the prestigious award for their single-estate, single barrel rum. During the third full session earlier this month, the Georgia House of Representatives adopted Resolution 868, "recognizing and commending"

the Vonks for their significant contributions to economic development in rural Georgia, once more highlighting the couple's achievements. "Richland Rum is made here in Georgia, by Georgians, putting Georgians to work, and sells in the top tier of its class around the world," House Speaker David Ralston said at the time. <https://www.richlandrum.com/>

RELICARIO

The latest from Dominican rum brand Relicario (owned by the Spanish-based Beveland Distillers) is Relicario Ron Dominicano Peated Finish, a rum that was finished in American oak barrels which previously held peated whisky. The rum starts out like Relicario's popular Relicario Ron Dominicano as it is made from native Dominican sugar cane juice harvested by hand. The sugar cane juice is fermented for 30 hours before the spirit is distilled in a continuous column still and then again in a copper pot still. The raw spirit is then aged in American white oak barrels in the Dominican Republic for five to ten years. The Peated Finnish version is then shipped to Speyside, Scotland for an additional six months in barrels that formerly held peated whisky. Speyside is famous for Glenfiddich and Glen Moray peated whiskies. <http://www.relicariorum.com/>

ALKEMISTA

If you are like me, I suspect that you have experimented with infusing rum with a variety of fruits and spices. I must admit that my successes are far overshadowed by the cloudy bottles in my basement, filled with all kinds of floating particles. For this very reason Alkemista caught my eye. It is an attractive, all-in-one infusion vessel that is comprised of a 940 mL Borosilicate glass container and an ultra-fine stainless-steel filter basket. You place fresh fruit, spices, herbs and/or botanicals in the filter basket, which is then screwed into the bottom cap and then into the glass infuser. Then pour in our favorite spirit, close the vessel with the provided stopper and wait. The base and stopper come in three colors, stainless-steel, copper or matte black. Ethan & Ashe also offers six pre-packaged infusion blends to get you started: Black Denim, Orange Ginger, Rose Lemon, Ancho Libre, House Bitters and Zen Jardin. <https://ethanashe.com/>

PAUL'S SPIRITED TRAVEL



When do you know an event was good? Is it the positive pep in your step as you leave? The connections made? The knowledge learned and shared that has you thinking after the event is long over and the participants safely home? All of this and more is what my wife and I experienced during and after the second annual Miami Rum Congress held in Shane Convention Center February 7th and 8th. Organized by Federico Hernandez and Ian Burrell this event strives to bring together some of the best and brightest from the Global Rum Community to discuss topics that are timely and relevant to the industry.

Friday afternoon's symposiums began with "Terroir of the Cellars" a discussion about how aging conditions impact Rum

Flavor. The panel led by the indomitable Maggie Campbell of Privateer Rum, discussed the topic with Richard Seale of Foursquare and Carsten Vlierboom of E&A Scheer taking the audience on a deep dive backed with loads of data on all of the environmental factors that shape the flavors as Rum matures.

The second seminar, "Let's Talk Sugar Cane and Terroir" moderated by writer Ben Schaffer, had the panel comprised of Karen Hoskin of Montanya Rum, Ben Jones of Spiribaum, and Chase Babcock of Saint Benevolence Clairin. This discussion got into the nitty gritty details of how the soil affects the flavor of the fermentable material and how a flavor profile can change with the changing environment or vendor.

The rest of the day became a progressive march of presentations, a showcase of the history and modern growth of the West Indies Rum Distillery with Alexandre Gabriel and Operations Manager and Master Distiller, Don Benn. A lively discussion about "Jamaican Rum: How Important is it to the Category" led by Ian Burrell, with Joy Spence of J Wray and Nephew/Appleton Rum, Zan Kong



of Worthy Park, and author/historian/ restaurateur Jeff “Beachbum” Berry. This was an interesting seminar on how Jamaican Rum was essential to the genesis of Tiki cocktails and that movement in turn introduced and elevated Rum as a quality spirit. After discussing the past, the conversation turned the present and future of Jamaican Rums and the exciting things ahead in the category.

The next to last session delivered an interesting panel conversation led by Bailey Pryor: “What is Barbados Rum?” with representatives from three of the island distilleries - Raphaël Grisoni of Mount Gay, Richard Seale of Foursquare, and Don Benn of West Indies Rum Distillery (WIRD). The Q and A format of the seminar explored the evolution of Barbados Rum from early production methods and how it was sold. Then it shifted gears to some of the challenges the four producers on the islands are currently facing at they negotiate Barbados Geographical Indicator. The fight to protect the legacy of Barbados Rum is important and far from over, but it was nice to see a civilized discourse on the matter.

Finally the day ended with representatives of the West Indies Rum and Spirits Producers Association (WIRSPA) discussing the organization’s achievement since its inception in 1970 until now. The main panel comprised of Vaughn Renwick WIRSPA CEO, Komal Samaroo, Executive Director of Demerara Distillers Limited and Chairman of the WIRSPA Board of Directors, Antony Bento of Antigua Distillers and Raphaël Grisoni General Director of Mount Gay. It reminded those of us who have been around a while of milestones and achievements in the industry and how WIRSPA and their Authentic Caribbean Rum program played a part in them. The Congress adjourned for the day and most of the attendees reunited at Esotico Tiki Bar for the official kickoff party. Good conversations, raucous music, and many Tiki bowls and cocktails were enjoyed late into the night.

Saturday the festivities began mid-afternoon with the opening of the exhibit hall and second day of seminars. As one of the presenters, I decided to split the event and attended the first seminar of the day “A Rum Life: Joe Scialom, International Barman of Mystery” led by Jeff “Beachbum” Berry. The life story of



Mr. Scialom is fascinating, especially as you explore the many cocktails he created during his time behind the bar serving the rich and famous in Egypt as well as globally for Conrad Hilton. Mr. Berry is a wonderful story teller as he shared what he learned about the man, his challenges and inspirations, as well as, provided samples of key cocktails to go along with the narrative.

For the second seminar of the day I had the honor of presenting on a subject I care about: "The Art and Science of Evaluating Rum." In this presentation I shared information to help improve the audience's understanding of how to dissect the aromas and flavors that comprise our favorite spirit and learn the vocabulary needed to articulate the experience. It was a fast paced presentation that I was happy to share and look forward to doing again another day.

The rest of the day was spent exploring and meeting with as many of the different Rum brands as we could. Unfortunately, this meant missing the last two seminars of the day, including one about the "Significance of Puerto Rico Rum to the category" led by representatives from Don

Q. There were over 40 brands presenting products and quite a few interesting Rums in the mix. Highlights included the offerings from Montanya, Grandier, Don Q, Uruapan, Caroni, Foursquare, Pusser's, Autentico Nativo, Spiribaum, Dictador Two Masters, Plantation Single vintage, and a big surprise was Mhoba Rum from South Africa. Jamaican Rums had a strong presence with products from Appleton, Hampden Estate (Vellier and Rum Fire) and Worthy Park.

As the show began to wrap up and break down the conversations continued out into the halls and our next port of calls. One of the things I would like to stress about the Miami Rum Congress is the focus on Quality over Quantity. The organizers had a fixed capacity in mind as far as tickets and the show never devolved into a negative scene like we have seen in the past at other shows. The quality of the event shined with the learning opportunities and excellent conversations they inspired. From the seminars to the one on one meetings with the brands, there is a lot for the Rum community to be excited about as we collectively look forward to what 2020 brings. Cheers!

Paul

Stay tuned for coverage
of our 5-Day Rum Course,
coming next month!

CLASS
OF
2020



EXCLUSIVE INTERVIEW

by Margaret Ayala



Néstor Alfonso Ortega Sotero, Master Distiller of Santa Teresa Rum, Venezuela

It gives me great pleasure to share this interview with our readers. Just because a distillery is big, it does not mean it is not artisan. Santa Teresa expertly produces light and heavy rums of the highest quality and does so in a VERY socially-responsible manner. Their rums are excellent and their Alcatraz Project is truly remarkable. Cheers!

Margaret Ayala, Publisher



Q: What is your full name, title, company name and location?

Néstor Alfonso Ortega Sotero, Master Distiller of Santa Teresa Rum, Hacienda Santa Teresa, El Consejo. Aragua State, Venezuela.

Q: I understand you joined CA Ron Santa Teresa in May of 1980, almost 40 years ago, amazing! How much have the distillation and aging processes/ methodologies changed in Santa Teresa over these 4 decades?

Yes, it is incredible, but true. Undoubtedly and faithful to our spirit of daring to embrace challenges, we strive to learn something new every day about the art of making rum, and that is why I



FOUNDED IN 1796

santaTeresa

am proud of working in a family owned distillery with more than 220 years of history at the Hacienda Santa Teresa, in Venezuela.

In fact, to celebrate the bicentennial of the Hacienda Santa Teresa, the 4th generation of the Vollmer family, challenged the team of master distillers, ten years before the anniversary, to create the best-crafted rum in the world. However, developing it involved daring to do things in a different way than we were used to, which implied going beyond the conventionalities of the process and trying different things. Since rum was not perceived as a premium dark spirit drink, and the Venezuelan market was mainly concentrated in whisky, we were willing to develop a rum with a unique sensory

profile that could compete with whiskies both locally and internationally. With this in mind, we decided to incorporate the Solera Method to our rum production process, which was traditionally used only for brandy and sherry. The result was an exceptional liquid that we called Santa Teresa 1796®.

As a Master Distiller, I can say that what makes this liquid so unique, is that it still maintains a portion of the mother rums from its first batch from 1992, because it is mandatory for us to never fully empty the Solera barrels. For this reason, we proudly say that Santa Teresa 1796® is a rum that evolves in every sip.

Q: Can you describe the different types of alcohols you distill to produce your portfolio of rums?

In order to produce our rum portfolio, we distill two types of alcohols using the continuous distillation process, in which we obtain heavy alcohols with high congeners in the first column and light alcohols with low congeners in the fourth column. Heavy alcohols provide a set of flavors and aromas, and light alcohols provide less aromas and flavors but offer a majority content of alcohol.

In the case of Santa Teresa 1796®, we reactivated our old pot still distillery in order to obtain heavy alcohols with much more aromas from the rest of the liquids, to achieve with a drop by drop distillation, richness of flavor and fruity aromas.

Using two types of fermentation and distillation (continuous and batch), aging these three different types of alcohol (heavy and light alcohols, and pot still) from 4 years up to 35 years, and then blending them to age again in the Solera Celler – which provides smoothness, balance, maturity and the perfect marriage of the rums - result in Santa Teresa's signature for its quality and distinguished flavor.

Santa Teresa 1796® is the first aged rum to use this method in 100% of its liquid.

Q: How many different rums do you currently produce?

At Santa Teresa we are dedicated to the production of aged rums, which is our core business. We have developed a commercial portfolio (Santa Teresa Linaje®, Santa Teresa Gran Reserva® and Santa Teresa Claro®), but we have specialized in the development of super premium products such as our flagship Santa Teresa 1796®, that is currently sold in more than 80 countries worldwide. We have also developed



exclusive liquids for a very specific target, such as Bicentenario®, a rum that contains our oldest and most precious reserves; and Bodega Privada®, a private reserve sold by barrel and each bottle can be personalized.

Additionally, we also have developed rum based products, which are part of Santa Teresa's secondary portfolio: Arakú® and Rhum Orange®, that have coffee and orange macerations respectively.

Santa Teresa 1796®

A Super Premium rum with blends from 4 up to 35 years aged in American oak barrels - that were previously used for aging Bourbon. It was created, as I mentioned before, to celebrate the Bicentennial of the Hacienda Santa Teresa. This rounded rum offers a balance that can only be achieved through the artisanal Solera method: it is full-bodied while still delicate, elegant and velvety. As you can see, it is a rum with a complex production process but it is easy to discover.

We say that it is easy to discover due to its versatility. You can enjoy it neat, like ultra-premium whiskies, or in straightforward or classic cocktails, like an Old Fashioned. It is ideal to enjoy individually or in special occasions with close friends, and it can be a perfect, thoughtful gift.

To produce a rum with a quality such as this requires time and patience. For this reason, we do not use any chemicals or shortcuts to enhance the flavor of Santa Teresa 1796®. It is a very artisanal process, with a final touch of a handmade wax seal, which allows the inspection of each bottle individually. For all of these reasons, Santa Teresa 1796® has received more than 30 international awards and has been described as the "best crafted rum in the world" by the experts.

Santa Teresa Linaje® Extra Aged

With a silky body, notes of wood and an intense amber color, Santa Teresa Linaje® is a balanced extra aged rum with blends of young and mature rums aged from 2 years up to 10 years, with undertones of the most precious reserves of Santa Teresa. It is the perfect rum to be used in trending cocktails.

Santa Teresa Gran Reserva® Aged

A balanced rum with fruity and mature aromas that evokes sweet sugarcane and an extensive range of notes, from buttery praline to peppery spices. It is a liquid that combines the freshness and subtle firmness of wood. Its blend has medium and mature rums aged from 2 up to 5 years in American Oak barrels, with a



dry yet fruity and silky body but firm and smooth to the palate. Santa Teresa Gran Reserva® is ideal for classic and casual drinks like the famous “Cuba Libre”.

Santa Teresa Claro® Aged

Especially designed for the preparation of cocktails, Santa Teresa Claro® is a bright, golden and dense rum with a distinctive aroma of sugar cane, fruity with notes of apple, banana, pineapple and a light wood fragrance. Its blend has rum from 2 years up to 3 years also aged in American oak barrels. Santa Teresa Claro® is a sweet rum ideal to prepare mojitos and daiquiris.



Q: You are known for using continuous fermentation, can you tell us how long it has been in place and what some of its advantages and disadvantages are?

The continuous fermentation process was implanted in the year 1979 with the technology from the Austrian company Vogelbush. The principal advantage of this method is that it gives us a must with low congener content that will be fermented between 12 and 14 hours. I can say the downside of it is that it is highly demanding because it requires a constant control of each variable during its five stages (active 24/7).

Nonetheless, in the case of our flagship product, Santa Teresa 1796®, we decided to add to the process the batch fermentation for which we save a volume of fermented must - coming from the continuous fermentation of the molasses - that will undergo a secondary fermentation process by batch during 2 – 4 weeks. This process will help us generate more aromatic congeners from the rest and to achieve richness of flavor and fruity aromas.

Q: Can you tell us about the cane juice/molasses you use for fermentation?

We use molasses of high extraction “black strap” and/or B or sweet molasses, depending on the type of alcohol we want to produce.

Q: Has climate change in recent years affected the duration of the sugarcane harvest and/or the quality/quantity of cane being harvested?

In the case of Venezuela, climate change has not had an impact on the quality of our sugarcane. As we have only 2 seasons during the year (rainy and summer season), I can say that the only difference has been in the timing of each one (our harvest or “zafra” season



usually happens between September and December, but sometimes it can begin later between December and March). We believe that all efforts are crucial to address this important issue. For this reason, at Santa Teresa we work constantly to protect our environment with several initiatives such as the preservation of the water fountains that surround our Hacienda and the reutilization of the distillation byproducts, such as vinasses, as a fertilizer or for organic compost. Nonetheless, we are constantly searching for new initiatives to address this matter.

Q: Approximately how many barrels are in your aging warehouses and what are some of the challenges of managing such a large aging program?

We are confronted with several challenges thanks to the size of our aging program. Amongst the most

important ones are: (i) to have lower levels of liquid losses, considering the climate conditions in Venezuela – with very hot days and cold nights – specially in our more aged products; (ii) to replace and repair our barrel lots (including the purchase of new barrels and maintenance of current ones); and (iii) to anticipate how much the market is going to grow in order to attend the consumers' demand, considering that our rum has blends from 4 years up to 35 years of aging.

Q: One of your many responsibilities is Research and Development. Can you share information on any topics you are currently researching or one that has been particularly interesting?

The main particular topic was the implementation of the Solera Method to a rum process, being Santa Teresa 1796® the first aged rum to use this method in 100% of its liquid.



Additionally, we are always looking to improve our processes in general, from the liquids in distillation to the aging process. This includes making constant trials with blends and preparations in our laboratories, pursuing to achieve improvements in our current portfolio and possible new products. This comes with a permanent research and trial of products based on consumer and industry trends and also our capabilities in the rum production process.

Q: Most large alcohol producers have social programs to “give back” to their communities, but I haven’t seen anything like the Project Alcatraz from Santa Teresa. Can you share some details with our readers?

In 2003 three young men with guns entered the Hacienda Santa Teresa and assaulted a security guard. The

criminals were caught and we gave them the opportunity to make a decision that would change their lives and ours too: they could either go back to the police or, to compensate for what they did, they could work for three months without pay at the Hacienda. They chose the second option, and a week later the criminals were back but with more gang members willing to accept the three month challenge.

This is how Project Alcatraz was born. It is a program of social reinsertion for former criminals that, through rugby and its values (respect, responsibility, transparency, merit, humility and trust), transforms gang members into team members and former criminals into craftsmen.

This project has succeeded in dismantling ten notorious gangs,



without firing a single shot, dramatically reducing the incidence of violent crime in Revenga. It also has a program of penitentiary rugby, which operates in 18 centers in Venezuela with more than 650 inmates playing rugby. Lastly, it has a preventative line through Community Rugby that has incorporated more than 2000 children. Today, some of the members of Project Alcatraz have become ambassadors of our purpose, and they travel around the world sharing their stories of real transformation to inspire others.

This has been an extraordinary experience, which has changed the vision of the company and has allowed us to find our purpose: "to be a tool of transformation and a source of inspiration, transformation of the challenges we face, by enabling people to reveal the best they have got, inspiration that we share and celebrate with every bottle".

Q: Will you be celebrating your 40 years at Santa Teresa with a special edition rum?

We are always working on different projects to celebrate Santa Teresa Rum and rum enthusiasts. I invite you



**PROYECTO
ALCATRAZ**

to follow us on Social Media to find out about our future projects: Instagram (@santateresarum) or Facebook: Santa Teresa Rum.

Q: If people want to contact you, how may they reach you?

They may reach me through my e-mail address: nortega@ronsantateresa.com and they can find out more about the Company, our rums and our purpose through our website and Social Media: www.santateresarum.com.

Q: Is there anything else you would like to share with our readers?

I would like to invite everyone to find out more about our purpose and Project Alcatraz with this video that was produced by Canal+ "Informe Robinson":

<https://www.youtube.com/watch?v=INyGnfByZO0>

Margaret: Again Néstor, thank you so much for this interview and I wish you and your team much success.

Margaret Ayala, Publisher

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



A Southern Classic

To create this pairing I had to escape to the South of Chile for a couple of days. It is a beautiful place where my sister lives with her family. I too used to live around there, when I was working for a wine distributor, taking care of many restaurants. It is a zone with a lot of people of German descent, which means that the food is very good. Many of the tourist areas are in the open, I am referring to the "X" region of Chile. Some people don't like it because they think it rains too much here, and it is a true challenge when you are trying to find time to smoke a cigar. I had everything ready for the pairing, just waiting to have a few minutes free, away from my nephews and away from the rain.

It was obvious that, because of time restrictions, I would not have more than 30 minutes, so I needed a short format cigar. One of the few cigars in my humidor that was fit for this challenge was a Partagás Serie D N°6 (50 Ring x 90 mm). I have used this cigar in other pairings before, the brand is one of my favorites.

The remoteness of the location also dictated that the pairing would have to be exceedingly simple, devoid of classic bar equipment, so I opted for a Rum Old Fashioned using Havana Club 7 Year Old, from Cuba (at least that is what the label says, which is better than most other Cuban claims by other brands).

Due to the brief smoking time, I also know that I will start the pairing with the cocktail, but half way through the cigar I will need to pair it with the rum neat.

The cigar, which I had kept in my humidor for a couple of years, had an excellent draw during its first third. The aromas were quintessentially Cuban, I always



Photo credit: @Cigarili



get a barnyard note that I associate with smoking these cigars. The question now is, how well will the cigar pair with the cocktail?

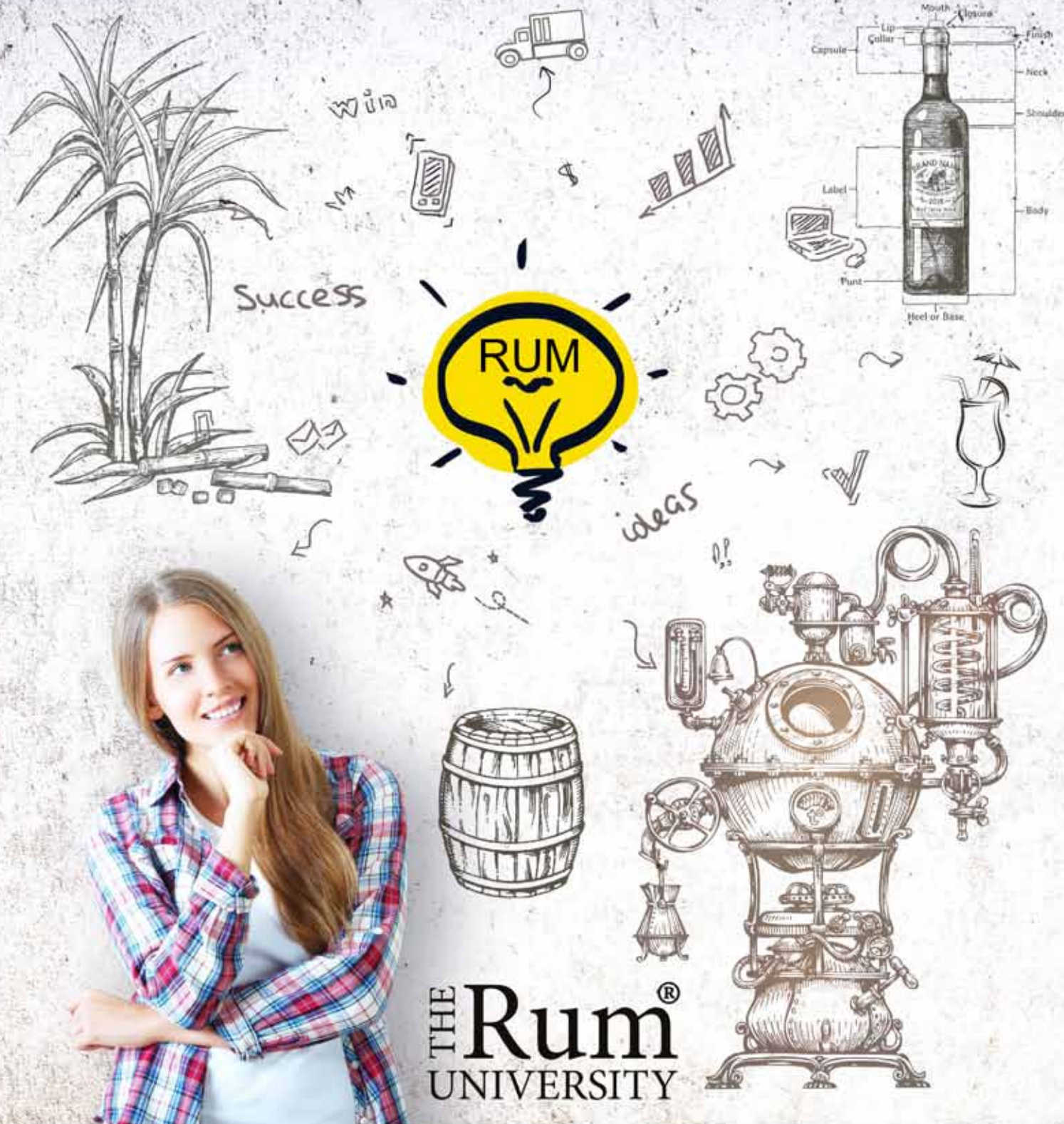
The flavors are very straightforward, one of the more dominants is that of orange peel, accompanied by leather and white oak. While it can be a bit refreshing at first, the intensity of the tobacco wins at the end.

Having easily reached the second third of the cigar, the pairing was begging for something more aggressive from the beverage side, so I switched to the Havana 7 neat. The subtle caramel notes, with light vanilla and wood matched perfectly

with this stage of the cigar: the rum's caramel notes were transformed by the cigar into burnt caramel. As good a match as the cocktail was at the beginning, the rum neat was perfect at this stage.

As I've written many times before, a pairing is a complete experience, not just two or three ingredients: you have to take into account time and the surroundings. For me, this was the perfect pairing, performed in a truly beautiful part of my country, a place where everyone would love to age rum and to have a cigar after dinner every night.

Philip Ili Barake
#GRCigarPairing



THE Rum[®]
UNIVERSITY

Transforming your RUM ideas into reality!

Hands-on, Public and Private Courses

www.RumUniversity.com