



EXPLORE
White Rum



BIBENDUM

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INTRODUCTION TO *Rum*

What is rum in a nutshell?

First of all, rum doesn't fit into a nutshell. There are numerous countries that make numerous, often very different styles of rum, using different fermentation and distillation processes and even different raw materials. Without a doubt, rum is the most diverse spirits category out there. One thing all of them do have in common though, is that they are made from sugarcane in some shape or form. Here in Europe, a liquid labelled rum will have to match the following criteria:

- It is distilled from fermented sugarcane juice, sugarcane molasses, sugarcane honey or other sugarcane by-products
- The liquid can be distilled up to 96% ABV (only 95% in the US), but must retain the flavour and aroma of rum
- It must be bottled with an ABV of at least 40%.

Rhum agricole and cachaca each have an additional set of rules, which we will get to later.

Where does it come from?

The easy answer would be the Caribbean, Central and South America. Although this is true for a large part of the world's production (and far more so for the rums available in the UK market), rum is also being produced in Africa (La Reunion and Mauritius being the most important countries here), Asia (the Philippines and India most importantly), Australia, Europe (Germany, France and the UK) and the USA. It is a truly global spirit.

Ingredients

Sugarcane juice

The main ingredient for French style rhum and cachaca, called Vesou or Garapa, the juice needs to be fermented as fresh as possible, straight from the press, to produce one of the most floral, fruity and aromatic distillates in the world.

Sugarcane molasses

The most common raw material in rum production is a by-product of sugar production. After boiling, straining, skimming and re-boiling (usually several times) the fresh sugarcane juice, what remains is a quite sweet, thick, almost black syrup, tasting of burned sugar and liquorice.

Sugarcane honey or syrup

Some producers prefer to use a product that is somewhere between the fresh juice and the thick, concentrated molasses. It usually undergoes one round of sugar extraction, but is then left with a higher sugar content than molasses. It is, however, lighter and fresher in flavour.

Yeast

Fermentation varies greatly, from a fast and furious 24h sprint, to a full ride on the Trans-Siberian Line (that's eight days) and longer. The yeasts used can be equally different. From efficient cultured yeast, to wild and funky indigenous yeast, everything is possible.

Additives

Depending on the country, certain things might be added either to the final product or to the juice before fermentation. Most rums contain sugar, or other sweeteners, while caramel colouring is also widely used. When it comes to cachaca, adding maize flour or some other kind of starch and lemon juice before fermentation is widely practiced. So is adding sugar to the final product.

How it's made

Everyone who has tasted more than a handful of rums will know how incredibly diverse the category is. Put next to each other, a Bacardi Carta Blanca, Wray & Nephew and Trois Rivieres Blanc don't seem to be from the same category, or even from the same planet. So it's no wonder that rules and regulations differ in almost every country and production varies greatly between them.

I will attempt to distil it down to something pocket sized anyway, hoping that you will cut me some slack for some generalisations that might not always apply to everything.

Sugarcane

Let's start with the base ingredient, sugarcane. Most rums are made from molasses. Even though a lot of sugar has been extracted from the original juice, so has most of the water. What is left is so thick and highly concentrated (between 40 and 50% sugar content), that yeasts wouldn't be able to do their job without the molasses being diluted further. Dilution isn't always necessary when sugarcane syrup (also called honey) is used instead of molasses, since it hasn't been concentrated as much.

The third possible base ingredient is fresh sugarcane juice, which is used for cachaca and rhum agricole production. Speaking of cachaca, additionally to the sugarcane juice, small quantities of maize flour or other types of starch (and sometimes lemon juice) are also added to the mix before fermentation to jump start the yeast and control the pH of the mash.

Yeast

Whichever base is being used, the next thing needed is the yeast. Depending on the style of the rum, the fermentation is the most important part of the production when it comes to creating flavour, so the choice of yeast is extremely important. Usually, producers who are aiming for a clean, light, versatile and affordable liquid will use commercially-available yeast strains that get the job done in 48 hours, without adding too much funk to the mash.

If a producer does want a highly aromatic and pungent rum, they would probably cultivate their own indigenous yeast and, through temperature control, prolong the fermentation up to a week or longer. Whichever path is chosen, the resulting mash now has an ABV of 3.5 - 9%. It's important to keep in mind - for any spirit - that flavour is born during fermentation, and distillation methods can only retain or lose certain flavours, not add anything that wasn't there before (obviously, added botanicals are a different story when talking gin).

Spirits training

Our in-house training team can offer various training courses on spirits, from [Spirits Confidence](#) (run in collaboration with Diageo Bar Academy) and [Spirits Distilled](#) (a one-day workshop), to [Definitive Distillation](#) (getting geeky with spirits and practical tips on running a profitable bar).

Contact the training team at trainingadmin@bibendum-wine.co.uk to find out more.

Distillation

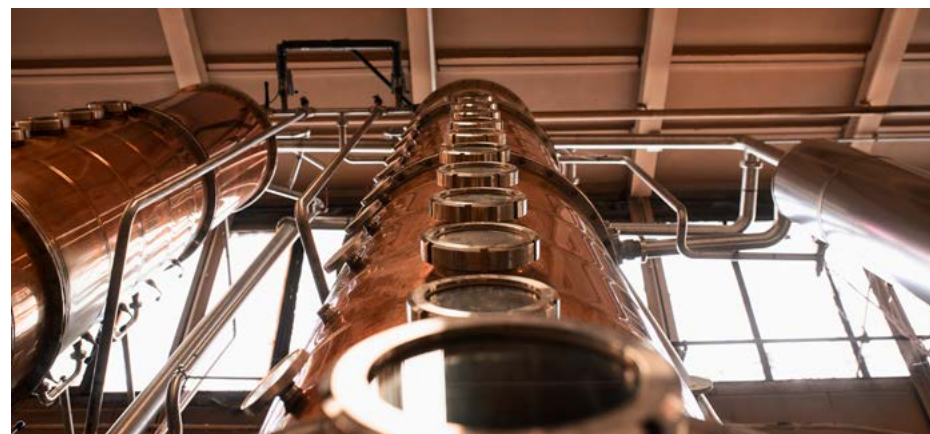
Speaking of distillation, this part is obviously equally diverse. Until the late 1800s, all rum was distilled twice in a pot still of sorts. When the first continuous still arrived in Cuba, it created a new, much lighter style of rum. Assuming that column distilled rum is always lighter in flavour, however, will definitely go wrong when you look at rhum agricole, which is mostly single column distillation, but taken off the still at a lower ABV, and highly aromatic.

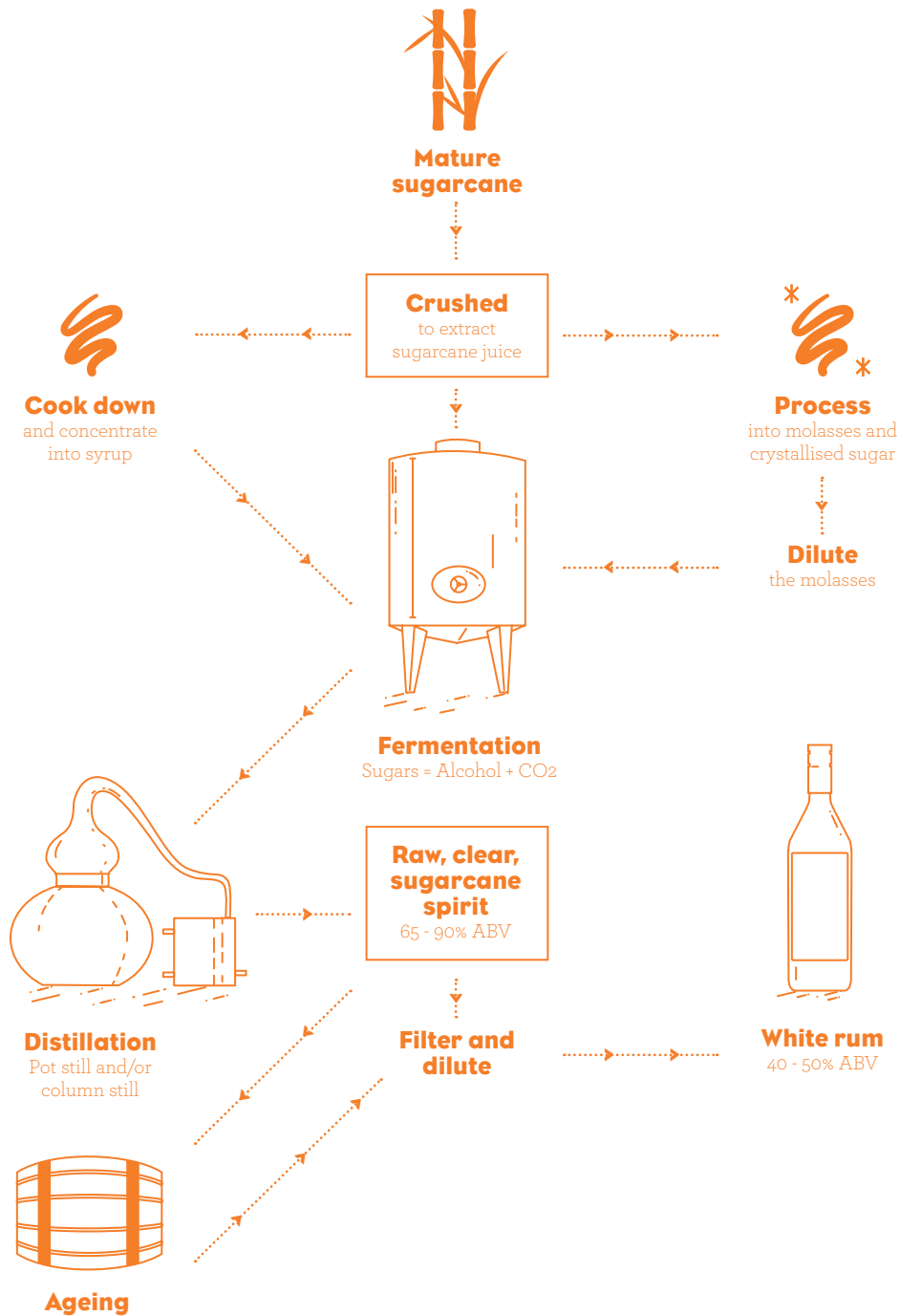
What matters most when it comes to the amount of flavour retained in the finished spirit, is not so much whether traditional pot stills or column stills are used, but up to what strength it is being distilled. Of course, you can achieve a higher ABV and purer alcohol with a column still, but depending on size and shape of the pot still and how often you run it, you can get almost to the same point. That being said, no one would use a pot still for that purpose, because it just wouldn't make sense economically.

The final steps

So after pot still or column still distillation, we have a raw white spirit somewhere between 65 - 90% ABV (technically, it could be 96%, but that's very unusual since the final product wouldn't taste of much). If the liquid is being sold as white rum, it would usually spend a few months in a steel tank before it is diluted to the required strength (commonly between 40 - 63% ABV) and bottled. Most Cuban (and some Cuban-style) rums, however, are commonly aged for three years in old oak barrels before they get stripped of the resulting colour through charcoal filtration, and then bottled.

Since this guide is focused on white rum specifically, we will not go any further on different ageing regulations, top ups and angel's share.





History and heritage

Rum, of course, has its roots in the Caribbean. Right? Wrong. Well, kind of. I guess if you take today's legal definition, you're right. But if you call any distillate made from fermented sugarcane juice 'rum', you're off by quite a few hundred years...

Sugarcane has two documented origins. One is Papua New Guinea, which most people know. The other is India. And India is now believed to be the origin of distillation, too. In 630AD, a Chinese monk who travelled around India wrote of a wine made of sugar and a strong distilled spirit that he tried while he was there. Although he doesn't explicitly mention that this spirit was made from sugarcane, the assumption can be made that whatever they were distilling 1200 years ago, sugarcane spirit must have been among it.

From India, distillation then most likely travelled to China, Persia and Greece, and from there to the Mediterranean. Sugarcane made a similar journey, arriving at Madeira and the Canary Islands in the 14th century. People knew how to distil alcohol by then and it is more than likely that someone was distilling something rum related in Madeira, Europe's sugar capital of the 15th century.

The Caribbean

Let's move on to the part of the story that we have all heard in one form or another. Sugarcane was brought to the Caribbean on one of Christopher Columbus's journeys at the end of the 15th century. The first plantings were in Hispaniola, Cuba and Jamaica, with the rest of the Caribbean, Brazil, Demerara and Surinam following soon after.

It took about 100 years for the stills to follow; at least on paper, rum distillation was first recorded in the area in the 17th century. The Royal Navy's love affair with rum started in 1655, when the British fleet captured Jamaica and its rum with it.

A European twist

Europe was craving sugar and the sugarcane industry in the Caribbean boomed. Until the early 1800s, that is, when the Napoleonic Wars and the discovery of beet sugar led to a complete cut off from the European sugar market. At the same time, rum was becoming a fashionable drink in Europe and America, and with Phylloxera wreaking havoc in Europe's vineyards it made sense to concentrate on rum instead. The French islands starting distilling rum from sugarcane juice instead of molasses and rhum agricole was born.

Cuba, which produced more sugar than any of the other islands by then, was particularly lucky in that it was the home of Don Facunda Bacardi. This clever gentleman brought continuous distillation to the island and invented a new, light dry style of rum, which he called carta blanca.

During the war against Spain at the end of the 19th century American troops were stationed at Cuba and they developed a taste for Cuban rum - especially mixed. Roughly 20 years later, prohibition would bring even more Americans to Cuba's shores, some of the country's best bartenders among them. When prohibition ended, they returned home or travelled on to Europe, taking drinks like the Cuba Libre, Mojito, Daiquiri and El Presidente with them. And the rest is history, as can be found in many of your favourite cocktail books!

Rum styles

In an attempt to pinpoint some of the regional specifics, this is a rough breakdown of certain noteworthy styles of rum. Although some of them are not especially known for their white expressions, I will include them anyway. Still, this list is far from complete, since a big chunk of rums don't fall into any of those categories, which in no way means that those rums are in any way inferior to the ones listed.

Cuban style

Light, dry, elegant rums, which are known and appreciated especially for their mixability. The production includes a short fermentation, column still distillation and oak ageing for all types of rums. Notable examples are Havana Club, Cubaney and Bacardi.

Demerara style

These sweet, full-bodied, complex and rich rums from Guyana make for some of the best aged molasses-based rums in the world. They are the only remaining distillery in the region that managed to retain all the traditional stills of its long-gone competitors, including Savalle stills, wooden pot stills and a wooden column still from the 19th century, all of which are still in use. The main brand is El Dorado, but independent bottlers like Plantation or Mezan also have some amazing Demeraras in their portfolios.

South American style

(Venezuela, Panama, Guatemala, etc.)

Also produced in a Spanish-style tradition, but usually heavier and much sweeter than Cuban rum. Solera ageing is common, and so is sweetening the rum after distillation/ageing. That is, of course, not true for all of them. Notable examples are Pampero, Diplomatico and Ron Zacapa.

Jamaica style

Although some lighter column still rums are also produced, Jamaica is famous for its heavy, unique, pot still rums. The use of skimming* and dunder** in a very long fermentation, plus traditional distillation result in a high-ester*** rum, which has more flavour compounds than any other distillate. The especially-heavy styles are an integral part of British Navy rums and German Rum Verschnitt. Appleton, Wray & Nephew and Smith & Cross are famed examples (of Jamaican rum, not German Verschnitt).

Navy style

Usually a blend of Demerara, Jamaica and/or Barbados rums, these are heavy, mostly dark, and rich in caramel colouring and are often bottled at navy strength (54.5% ABV). Those rums are traditionally used in mixed drinks like the Grog or the Painkiller. The ones to have in your bar would be Black Tot, Pusser's or Lamb's.

Rhum agricole

Made from sugarcane juice, these rums are highly aromatic and fruity when unaged and usually bottled at a high strength. Fermentation is usually of medium length and the 'vin' is distilled using single column distillation (some producers outside the AOC Martinique use pot stills, too) at a rather low ABV, which explains the richness in flavour. Aged agricole spends its time in French oak and examples like Trois Rivières or J.M. are some of the most elegant aged rhums in the world. By law, rum from the AOC Martinique can't have sugar added to it, which is why it is drier than any other rum.

Cachaca

Although technically not part of the rum category, it bears more resemblance to agricole than Jamaican rum does. Cachaca has to be made in Brazil, legally a small amount of starch or sugar and lemon juice can be added before fermentation, it is mostly column distilled, has to be bottled between 38 - 48% ABV and can contain up to 30g of sugar per litre added. (Although that seems like a lot, there are some quite well known, highly-regarded rums out there that contain more).

A small part of the county's production, called cachaca artisanal, is distilled in pot stills and made from mostly organically farmed sugarcane. Those spirits usually don't have any chemicals added and are much more flavourful and can be enjoyed neat as well as mixed. Very little cachaca is aged, which is a shame because it can be absolutely intriguing. Unlike most other spirits, cachaca is rarely aged in oak, but in casks using local wood like Amendoim-bravo, Canarywood, Cabreuva, Jequitiba-rosa or Amburana. Great examples to look out for are Germana, Abelha and Yaguara.

Notes

**Skimming is the foam that builds up when the sugarcane juice is boiled up during sugar production.*

***Dunder is a bit more difficult to explain. In short, it is the backset that remains on the bottom of the still after the first distillation. Since the mash is not filtered before it goes into the still, it is mostly dead yeast. Dunder can be compared to sour mash in Bourbon making.*

****Esters are mythical creatures that carry aroma and flavour. In all seriousness, esters are organic compounds that form when alcohol molecules chemically combine with acids. They are born during fermentation and can carry aromas ranging from honeysuckle, to pineapple and horse pee. The higher the ester count, the more pungent the booze.*

*****I know, there was no fourth star in the text, just a side note on Jamaican rum: If you truly want to understand the production process, you should book yourself a week off work and do some extensive research. Or make it one night and ask Ian Burrell out for a drink. In any case, it's an exercise worth doing, since when you understand it, you basically nailed what fermentation is about and how alcohol gets its flavour.*

Christina's favourite white rum drinks

I hate it when brands tell you how to best serve their product, usually giving you specs that make for horrible drinks but use lots of their booze. So instead I would like to introduce you to some very dear friends of mine, the way I make them, hoping you will love them as much as I do and make them your own – the way you see fit.

Ti Punch

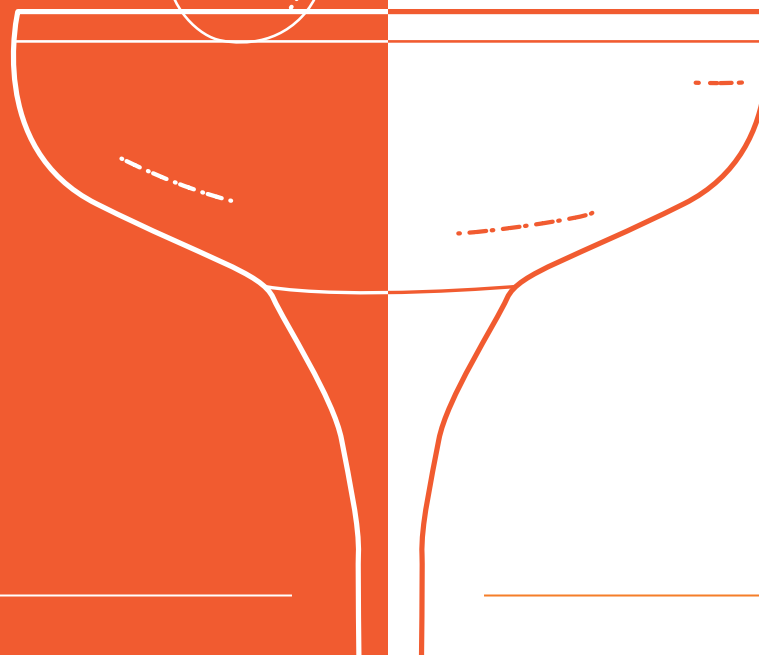
What the Canchanchara was in Cuba, the Ti Punch was in Martinique: a simple drink that originated on sugarcane plantations, not in fancy bars. So simple is what it has to be. Traditionally, you would get a tumbler with a proper serving of room temperature rum blanc (ideally 50% ABV or more) and a spoon in it with a slice of lime and some sugar on the side, so you could “season” your rum to your liking. “Chacun prépare sa propre mort” as the French say, and your death it very well may be – at least for the night – if you don’t handle this drink more like an Old Fashioned than a Daiquiri. Like an Old Fashioned, I like to stir it cold and keep it on the sweet and boozy side.

Ingredients

70ml	Rhum agricole blanc
10ml	Fresh lime juice
10ml	Sugarcane syrup (Trois Rivières or homemade)

Serve

Neat and naked in a frozen tumbler



Santa Marta

This dry twist on a classic Daiquiri was rediscovered by Le Lion's Joerg Meyer a few years ago during his research on the historic Cuban bartender's association, The Club de Cantineros. Of course, the drink he found in a magazine from the 1940s was entirely based on Cuban rum, I however love to smuggle a smidge of agricole in there to boost the cherry a bit.

Ingredients

50ml	Light Cuban rum
10ml	Rhum agricole blanc
20ml	Fresh lime juice
13ml	Simple syrup (2:1)
1 Barspoon	Kirsch eau de vie

Serve

Up with a cherry

Mary Pickford

Eddie Woelke fled prohibition in the 1920s and ended up at the Hotel Nacional de Cuba in Havana. It was there that he created not only the El Presidente, but also this lovely number, which he named after a silent movie star. Some people say it was his colleague, Fred Kaufmann, who actually created it... we say whoever it was did a great job!

Ingredients

55ml	Light Cuban rum
40ml	Fresh pineapple juice
7ml	Grenadine (adjust to the sweetness of pineapple)
5ml	Maraschino

Serve

Up with a cherry

Batida de Maracuja

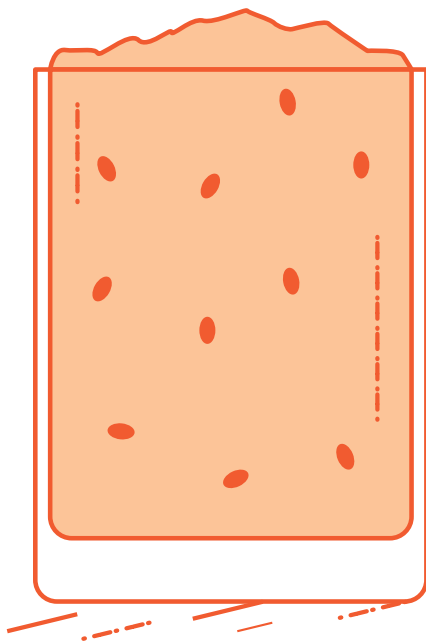
Long before Ben Reed invented the Fresh Fruit Martini, the Brazilians figured out that mixing a spirit (cachaca), fresh fruit and sugar is a pretty good idea. Add some ice, shake it and you have a Batida. Since Batidas usually don't contain any citrus (unless it's a Batida de Limao, aka a Caipirinha), they tend to be quite sweet. Especially if you come across one with sweet condensed milk in it, which is pretty common. I chose one of the most popular and most balanced versions, the Batida de Maracuja, but feel free to go nuts with whatever you find. Ideally try fruits that are quite tart, like raspberries or star fruit.

Ingredients

50ml Cachaca artesanal
10ml Simple syrup (1:1)
The pulp of one and a half passion fruits

Serve

Shaken, on crushed ice or blended



PRODUCERS & products

Producer and product information provided by suppliers.

ABELHA ORGANIC CACHACA

BASED

Bahia, Brazil

ESTABLISHED

2013

Abelha Organic Cachaca started life in Bahia, Northern Brazil, where a collective of small-holding farmers grow sugarcane 100% organically on highland sandy soils. The cane is processed within 24 hours of being cut to ensure freshness, and then fermented using yeast found naturally on the green sugarcane. From there the fermented cachaca is distilled in small batches in a traditional copper still. Only the heart or curacao, a small fraction of the distillate, is kept to ensure the highest possible quality. The spirit is then rested (descansada) for six months in steel tanks, before being cut with water from a deep, natural aquifer under the farm, which has the perfect pH level and is totally unpolluted. The result is a naturally full-flavoured, well-balanced cachaca.



Silver Cachaca

Resting the cachaca for a few months in open steel tanks allows some of the less desirable compounds to evaporate or oxidise into phenols, which gives the cachaca its characteristic bouquet. It is full flavoured, with an intense fruit and vegetal nose, fresh sugarcane and stone fruit flavours, with a smooth and dry finish.

ABV: 39%

Size: 70cl

APPLETON

BASED

Jamaica

ESTABLISHED

1749

Appleton Estate has the distinction of being the oldest sugar estate and distillery in Jamaica in continuous production. Appleton White Jamaica Rum is a blend of rich pot and light column still rums and, unlike many other white rums, it is filtered slowly through special charcoal filters.



White Jamaica Rum

A light-bodied rum that is brilliantly clear and exceptionally smooth. Super fresh on the nose with butterscotch and vanilla on the palate.

ABV: 40%

Size: 70cl

ATLANTICO RUM

BASED

Dominican Republic

ESTABLISHED

2002

Atlantico Rum is based on four founding principles: process, product, passion and people. Created in the Dominican Republic, Atlantico Rum uses molasses and a solera process to intensively age the rum, with the entire process done by hand.



Platino Rum

Clean and smooth, with notes of citrus and vanilla.

ABV: 40%

Size: 70cl

BACARDI

FOUNDED

Santiago de Cuba,
Cuba

ESTABLISHED

1862

Don Faundo Bacardi Masso opened the first Bacardi distillery in Santiago de Cuba in 1862, which housed a still made of copper and cast iron. In the rafters of this building lived fruit bats, which became the inspiration for the Bacardi bat logo. Bacardi Carta Blanca is the original 'light white' rum. It is a blend of heavy-bodied and drier light-bodied rums aged separately in lightly charred ex-bourbon casks for 12 to 24 months. These rums are charcoal filtered and blended.



Carta Blanca White Rum

This rum has distinctive vanilla and almond notes, developed from time in the white oak barrels, which have been shaped through a secret blend of charcoal for a distinctive smoothness.

ABV: 37.5%

Size: 70cl

BRUGAL

BASED

Dominican
Republic

ESTABLISHED

1888

Carefully aged for up to five years in ex-bourbon American oak casks, Brugal Especial Extra Dry is carbon filtered to achieve extra purity. It is the perfect base for many popular cocktails, but can also be enjoyed simply with tonic water and a twist of lime.



Ron Blanco

Bright and clear, it has a subtle, crisp and delicate aroma with hints of marshmallow. The palate has oily flavours of coffee bean, cocoa butter and vanilla, with a smooth, crisp and dry finish.

ABV: 40%

Size: 70cl

DIPLOMATICO

FOUNDED

Venezuela

ESTABLISHED

1959

At its location at the foot of the Andes in the Terepaima National Park, the distillery has been producing top-quality spirits for over 50 years and has achieved cult status with rum connoisseurs across the globe. The distillery was designed for versatility, with three pot stills and four column stills distilling different styles of spirit from top-grade molasses and sugarcane honeys.

Don Juancho is the character who inspired the creation of Diplomatico. As a mantuano, a local nobleman, he used his position of influence to benefit the development of the Planas region, where Diplomatico's distillery is located. Planas is made from a blend of rums that have been aged for up to six years in barrels, then charcoal filtered up to six times. This process removes all colour and creates a very refined, smooth white rum.



Planas White Rum

Initially sweet and tropical on the nose, it surprises on the palate with citrus zest, peppermint creams and a hint of clove. Creamy coconut and subtle ground coffee flavours linger on the palate.

ABV: 47%

Size: 70cl

HAVANA CLUB

BASED

Havana, Cuba

ESTABLISHED

1878

Shaped by the Cuban climate, geography, history and people, rum is an essential part of this nation's culture. As one of its finest expressions, the Havana Club range represents this rich heritage with its inception in 1878. Produced by maestros roneros following traditional Cuban methods, the rum is enjoyed by cantineros and rum drinkers around the world.



3 Year Old White Rum

A light straw colour that reveals its age: every single drop has aged for a minimum of three years. The nose offers a full bouquet of smooth aromas, with hints of oak, molasses and sugarcane. The palate is well balanced and complex: a sweet, mild, fruity flavour with hints of citrus.

ABV: 40%

Size: 70cl

LEBLON

BASED

Minas Gerais,
Brazil

ESTABLISHED

2005

During production, the cane is hand harvested and delivered to Maison Leblon for pressing. The juice is fermented for 20 to 24 hours before being transferred into Alambique copper pot stills for single-batch distillation. The distillate is rested for up to six months in French Vintage XO Cognac Casks. The various batches are then blended, and the final batch is gently filtered and bottled.



Cachaca

Smooth, with slight oak and peppery edges, and citrus, vanilla, spice and salty overtones, with a whisper of caramel.

ABV: 40%

Size: 70cl

PAMPERO

BASED

Caracas,
Venezuela

ESTABLISHED

1938

Two friends with humble beginnings, little distilling experience, but an unquenchable passion for making rum, took the unlikely step of using oak casks for ageing. Inspired by the free spirit of the Llaneros – the Venezuelan cowboys who helped liberate Central American countries from Spanish colonisers – Alejandro Hernandez and Luis Toro were determined to do things their way. Today the Llanero remains Pampero's symbol, representing the freedom of the plains and the passion of the founders' spirit. It lives on in the work of their maestro ronero, Luis Figueroa. This self-confessed 'big man with a big nose' can talk about Pampero from dusk until dawn. But talking is no substitute for tasting, for "the truth", he says, "comes from the liquid".



Blanco Rum

Blended white rum aged for up to four years. A light, velvety taste, this is a fresh, clean, sweet fruity and ardent rum.

ABV: 37.5%

Size: 70cl

PLANTATION RUM

BASED

Cognac

ESTABLISHED

1990

Alexandre Gabriel bought the historic Cognac Ferrand distillery at the tender age of 23, reinvigorating this 350 year-old company with fresh blood and a new name – the previous 10 distillers had all been called Elie Ferrand! At the time the distillery only made fine Cognac, mostly from their Grande Champagne vineyards, but Alexandre had a wider vision and started to make Citadelle Gin in the stills in 1997.

A couple of years later a chance meeting with a Jamaican customer for his old French Oak barrels resulted in a barrel of rum being brought back to France, where it was double-aged in the cool cellars. This became the cornerstone of Plantation Rum – double aged, multi-island rums.



Plantation White Rum Three Stars

Soft and fruity, this white rum blend from Barbados, Trinidad and Jamaica finishes dry and short. Perfect for a Daiquiri or Mojito.

ABV: 41.2%

Size: 70cl

RON BOTRAN RUMS

BASED

Quetzaltenango,
Guatemala

ESTABLISHED

1939

Botran is a family firm that has been making some of the finest rums since 1939. The rums are made from 'virgin honey', the first pressing of sugarcane. Distillation takes place close to the plantations at sea level, while maturation is completed in the mountains of the Guatemala highlands to ensure a slow ageing. The rums are blended using a solera system through four different styles of barrels: lightly-charred American oak, heavily charred, sherry and port. The Botran Reserva Blanca is aged for two years in American oak barrels and then charcoal filtered, producing a full-flavoured and very smooth white rum.



Reserva Blanca

Soft and balanced, the nose has light notes of vanilla and wood. Pleasant, soft and smooth, it has fruity notes and an unusual complexity for white rum.

ABV: 40%

Size: 70cl

SAGATIBA

BASED

Brazil

ESTABLISHED

2004

Sagatiba is a superior cachaca, handcrafted from fresh sugarcane grown in the farmlands of Minas Gerais, Brazil. Using the highest possible production standards and state-of-the-art facilities, the result is a pure, smooth liquid that works well in many drinks. Sagatiba was globally launched in 2004 as the first premium and multi-distilled cachaca, revolutionising the category, and is now the second largest cachaca in the UK.



Christalina Cachaca

A pure, smooth liquid that works well in a traditional caipirinha, but can add Brazilian flair to any cocktail.

ABV: 38%

Size: 70cl

SANTA TERESA

FOUNDED

Caracas,
Venezuela

ESTABLISHED

1796

Santa Teresa was the first distillery in Venezuela, and remains the leading rum in the country today selling 1.2 million cases domestically. During production the young rum is held in old oak casks for two years, and bottled to maintain the freshness of the cane molasses while allowing the effect of mature wood to develop the rum. Santa Teresa Claro is not filtered and contains all of its original character.



Claro Rum

Fruity, with apple, banana and pineapple notes on the nose, followed by a fruity and woody taste, with sweet sugarcane notes. Light and persistent, with a sweetness and green aromatic fruits on the finish.

ABV: 40%

Size: 70cl

THE REAL MCCOY

FOUNDED

Barbados

ESTABLISHED

1920

The Real McCoy is a small batch, single-blended artisan rum crafted in copper stills and authentically aged for three, five or 12 years in American oak bourbon barrels, with no added sugar or flavour, and naturally gluten free. The 100+ award-winning rum is ethically and sustainably produced in Barbados by renowned fourth generation master distiller, Richard Seale. The heritage is based on the legendary Bill McCoy, Prohibition's gentleman rum runner, who sailed just three miles offshore in international waters, legally offering top-quality unadulterated spirits, which became known as 'The Real McCoy'.



Blanco 3 Year Old Rum

Buttery caramel notes, with hints of coconut, toasted caramel and marzipan. A long, warm finish with notes of toasted coconut.

ABV: 40%

Size: 70cl

Notes



BIBENDUM

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