

WHAT IS UNIQUE ABOUT THE RUM PRODUCING PROCESS?

All rum starts with sugar cane, the variance happens with what you do with the the juice of the cane!

One, you can proceed directly to fermenting and distilling the sugar cane juice. This is what they do in the French West Indies (Martinique and Guadalupe). Understandably, this most direct approach yields rum that most closely preserves the vegetal characteristics of the cane.

Two, you can cook down and concentrate the sugar cane juice into a syrup. This syrup is itself a stable sweetening product, but the syrup can also be fermented and distilled. A few distilleries work with fermented syrup, because it gives them most of the characteristics of sugar cane juice that they are looking for, while enabling them to distill all year, not just at the harvest.

Three, you can process the juice into molasses and crystallized sugar. The crystallized sugar is sold as a sweetening product, and the molasses is sold to a distillery to be fermented and distilled into rum. Most rum is distilled from fermented molasses.

Once fermented the juice is distilled in many of the same still types that we have for whiskies, matured, bottled & sold throughout the world.

TASTING METHOD

1st AROMA / NOSE

* Breathe over your glass with mouth & nose open to allow as much air as possible to reach your olfactory nerves! Swallow the air, and then slowly exhale and let your mind wander while deciding on the flavors you taste.

2nd PALETTE / TASTE

* Take a sip to your mouth, swirl & "chew" the spirit as you coat the inside surfaces of your mouth, again breathe through, swallow and exhale, again decide on tastes, flavors & textures.

3rd DILUTE & RE-TASTE

* Take the straw in your water glass and put your finger over the top, transport the water to your whiskey glass and drop in. The addition of a drop of water is known as "cracking" the spirit. This allows molecular bonds to break, freeing up a new range of aromas & flavors to be tasted + noted!

BALCONES 63% Texas, USA

It's a molasses-based rum which has been double distilled and aged in a variety of casks with differing toast levels and made from differing oak varieties. A fascinating tippie for both rum and whisky enthusiasts alike...

masterofmalt.com

Interesting that the distillery had any open time for the stills to produce this considering the shortage of their name brands whiskies! However, it is also super-rich at 122+proof, lets be careful out there!

RUMS

*The drink of choice in
USA years before
Revolutionary War,*



*entering a renaissance
as we expand our
palates, & availability*

TRINITY HALL IRISH PUB

*Dallas' Whiskey Pub
Over 300+ Whiskies available
on the good days, sometimes
fewer after the weekend, with
best selection on delivery days!*

ENGLISH HARBOUR 5 year 40%

Antiqua

The nose is oaky and fruity with notes of gentle stone fruits and spice. The palate is full of orchard fruit notes, a little tropical fruit and winter spice, notes of smoke and tropical tiki cocktails. The finish is sweet and spiced.

masterofmalt.com

Produced from imported molasses, using a 5 column Copper still, aged in ex bourbon & TN whiskey barrels!

ABUELO 12 Year 40.0%

Panama

They age their rum in whiskey barrels, which adds a distinct vanilla sweetness. This 12 year old was launched in 2009, and is elegant, slightly smoky and rich.

masterofmalt.com

A full-bodied rum. That richness, though, comes in the form of a whole lot of wood, giving Abuelo 12 Anos an intense smokiness that dominates the drink, t's too hot to drink without cooling its jets and watering it down a touch —

Drinkhacker.com

PLANTATION 20th Anniv 40%

Barbados

Special Edition aged in bourbon barrels before being shipped to France for a secondary maturation in Cognac Casks from the Ferrand house... The result was awarded 94 points from the Beverage Testing Institute.

masterofmalt.com

Plantation is a rum selector rather than distiller, collecting rums around the Caribbean and then either bottling direct or blending, aging and bottling the results.

RON ZACAPA 23 40%

Guatemala

This is a truly superb Guatemalan rum, blended using the solera system. Sublime stuff. This was matured in a mix of bourbon and sherry casks. The Beverage Testing Institute awarded this 98 points!

masterofmalt.com

It is made using the concentrated first-pressing sugar cane juice—called "virgin sugar cane honey" by the company—and is aged and blended using the solera method used for sheries.

APPLETON ESTATE 21 YR 43%

Jamaica

A well-aged 21 year old Jamaican rum from the Appleton Estate. Following maturation this was blended and married in casks for two years.

Nose: Nutty and rich. Vanilla, marmalade, chocolate and pepper.

Palate: Thick, full, nutty, cocoa, stewed fruits, Demerara sugar, oak.

Finish: Long and thick.

masterofmalt.com

RON ZACAPA XO 40%

Guatemala

This Guatemalan classic won Gold at the International Rum Festival, and won the Platinum award in the Super-Premium category in 2002. This is an incredible extra old rum, which picks up awards wherever it goes.

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Similar to 23 it is Solera production of 6-25 year old rums, given extra maturation in ex-Cognac barrels
