



Sugar Cane Club
HOTEL & SPA

Rum Board

2018 SELECTIONS



Rum of the Caribbean

What is Rum?

Rum is a distilled alcoholic beverage made from sugar cane by-products, such as molasses or honeys, or directly from sugar cane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak barrels. What is Rum?

Rum is produced throughout the world and each region and country have different laws and traditions that are used in its production which gives each rum various and distinct characteristics.

The History of Rum

Rum is one of the oldest distilled spirits and it has one of the most colorful histories of any alcoholic beverage. The first rum was produced in Brazil, Barbados, and Jamaica, making rum the first distilled spirit of the New World and soon became popular in New England and eventually produced throughout the world.

How Is Rum Produced?

Many of the early Caribbean rums were produced with molasses and "skimmings" from the production of sugar. The skimmings were obtained from the boiling of the sugar cane and were mixed with molasses and "dunder" (leftover sediment in the still). According to Wondrich, this gave rums like those from Jamaica their signature "funky" flavor.

The use of molasses alone began in Colonial America and this produced a milder rum flavor that is similar to the majority of rum we know today.

Some styles of rum, such as cachaça and rhum agricole,

begin with freshly-pressed sugar cane juice rather than molasses.

The molasses or cane juice is then fermented and distilled. Pot stills are used in many of the traditional rums, though most now use continuous column stills.

How do they age?

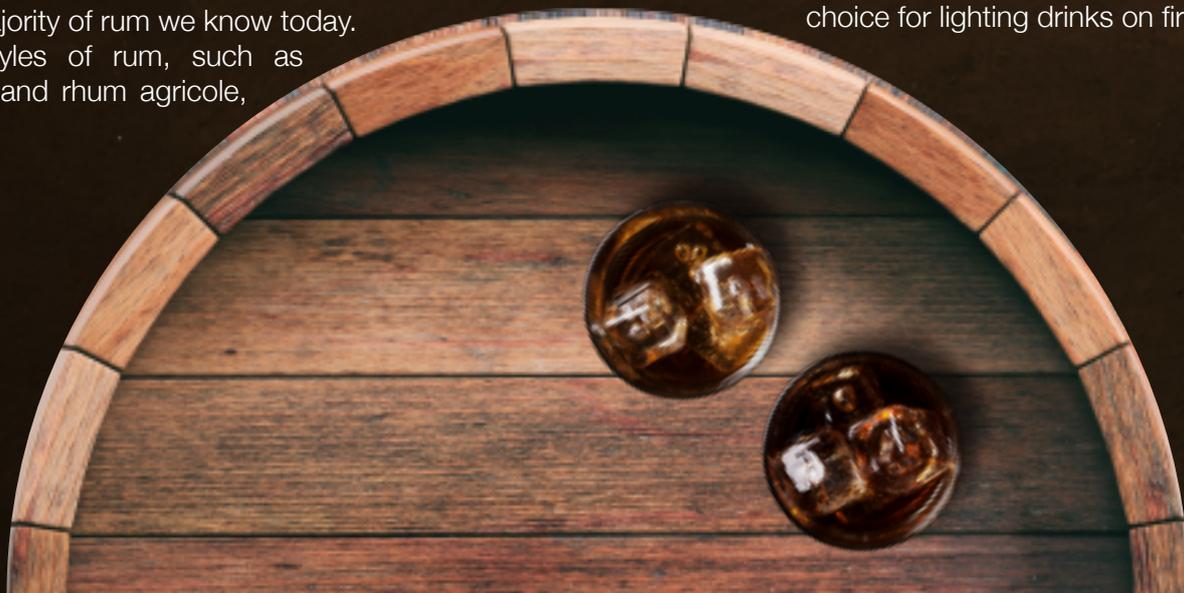
Many rums are then aged in wood casks. The type of wood used is often the determining factor on the color of rum produced in the end. It is important to note that climate plays a significant role in how long any distilled spirit is aged for and rum is no exception.

The rums produced in tropical climates will generally be aged for a shorter period of time than those in cooler climates. That is why you may see a dark Caribbean rum aged for just three to five years while a North American rum of similar color and oak flavor may be aged for around 10 years.

Many rum distillers will also use old bourbon barrels for aging because they cannot be reused in that whiskey's production. This can add some underlying whiskey-like flavors to the rum, something you'll also find in many tequilas.

The majority of rum is bottled at 40 percent alcohol by volume (80 proof). There are some exceptions, including overproof rums which can reach 151 proof.

The higher alcohol content makes these a popular choice for lighting drinks on fire.



Styles of Rum

As with all rum, quality and price vary greatly from one brand to another. It's always a good idea to read the labels so you know what you're buying, especially when it comes to the potential of additives.

Light Rum

Light-bodied rum is sometimes referred to as white or silver rum. It is the most common style of rum and is a very subtle liquor, much like vodka with a sweet tooth. These rums are generally aged in stainless steel tanks for up to a year and filtered before bottling. This process gives light rums their clean, light flavor. They are the most popular rums to use for cocktails and among the most affordable rums on the market.

Gold Rum

Medium-bodied rums are often called gold or amber rum. They are often quite rich and surprisingly smooth. This taste profile is a result of either the production of congeners (organic compounds produced during production) or the addition of caramel. Gold rums are often aged in oak casks, which also contribute to their dark, smooth characteristics. Many of these rums make a smooth sipper and can be used in place of light rum in some darker cocktails.

Aged Rum

Similar in color and body to gold rum, aged rums should be distinguished from their counterparts because these do not include any additives.

These rums are in contact with the wood for a longer time, they naturally pick up the flavors and colors of the barrel. Almost any aged rum can be mixed into drinks and many can stand on their own and enjoyed straight.

Dark Rum

Heavy-bodied or dark rums are typically used in rum punches. It's also common to find them mixed along with a light rum. These rums are rich and receive their flavor from aging in charred oak casks and they add a rich, sweet flavor to cocktails, dark rums are the preferred sipper of the rum family, especially fine rums like Angostura 1824.

A subcategory of dark rum is those called blackstrap. These are produced from the darkest molasses produced during the third boil while refining sugar. The resulting rum is equally as dark, rich, and thick. You could even think of them as the desserts of the rum world.

Overproof Rum

Overproof or high-proof rum is often only used as a float in cocktails. This potent rum is 75 - 75.5% alcohol by volume (150 to 151 proof) and can be as dangerous to drink as

Everclear if it is not diluted in some way. This is a popular rum for creating flamed drinks since the high alcohol content makes it easy to burn.

imparts a special flavor to this style of rum. Like most rums, it can be mixed into almost any cocktail you can think of.



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Cachaça

The Brazilian rum known as cachaça differs from others because it skips the molasses and instead uses pure sugar cane juice in the distillation process. Cachaça is one of the sweetest rums available, though many people—particularly in Brazil—don't like to categorize it as a rum. Instead, it's often thought of as a unique distilled spirit that is its own category.

There are many fascinating brands available to explore and they run the gamut of price and quality. Many distillers, such as Novo Fogo, even play with different types of exotic woods that impart unique flavor profiles to the spirit. The most famous cachaça cocktail is the caipirinha, Brazil's national drink. Yet, it is a fantastic mixer for a variety of cocktails, including those that typically use a standard rum.

By law, cachaça must be produced in Brazil.

Rhum Agricole

Similar to cachaça, rhum agricole is also distilled from pure sugar cane juice. While rum generally does not have tight regulations on its production, rhum agricole is an exception. Rhum agricole must be produced in the French territories, most commonly the island of Marti-

nique, and it is governed by an AOC (appellation d'origine controlle), similar to Cognac.

It is distilled from fresh-pressed sugar cane juice using a Creole continuous column still. The cane can only be harvested in the dry season and the juice must be extracted within three days.

Rhum agricole is noted for its grassy, sweet taste because sugar cane is a grass. The purity of the juice imparts a special flavor to this style of rum. Like most rums, it can be mixed into almost any cocktail you can think of.

Flavored Rum

Flavoring rum by adding spices and aromatics during distillation became popular in the latter part of the 20th century. Coconut rum and spiced rum are the most popular and have been around the longest. Yet, today we have mango, strawberry, and many other flavors to choose from. The variety has grown to rival the number of flavored vodka options available.

Many commercially produced flavored rums will use artificial and natural ingredients to add the desired flavor to a white rum base. On rare occasions, a natural infusion of fruits or herbs is used. However, just as with vodka, it is very easy to make your own infused rum.



Ron Zacapa 23

Crafted in Guatemala

Key Ingredients:

A blend of rums from 6 to 23 years old.

Wonderfully intricate with honey butterscotch, spiced oak, and raisin fruit, showcasing the complexity of the Sistema solera ageing process.

Appearance:

Light mahogany, with tones of long barrel ageing at the rim and long, slow legs dinging to the glass.



Appleton Estate

Crafted in Jamaica

Aged:

A 21 year old rum.

Key Ingredients:

Wonderfully intricate with honeyed butterscotch, spiced oak, and raisin fruit, showcasing the complexity of the Sistema solera ageing process.

Appearance:

Coppery/Tawny

Nose:

Floral scents that develops into a unique mature nutty bouquet, with vanilla, orange peel & cocoa notes.

Palate:

Baked nuttiness comes on strongly in the tastes of molasses and oak.

Finish:

Long, sap-like, brown sugar-like, dry



Mount Gay 1703 Master Selection

Crafted in Barbados

Aged:
10 to 30 years old.

Key ingredients:
A blend of copper column and
copper pot rums.

Aromas:
Refined harmony of oak and
caramel notes

Taste:
A balance of caramel, spice and toast

Body:
Exceptional roundness with a
delicate finish



Plantation Barbados 5 Years

Crafted in Barbados & Château, France

Aged:

Tropical Ageing (Barbados): 3-4 years

Continental Ageing, elevage (France): 1-2 years

Key Ingredients:

A true Bajan rum with complex & well-balanced notes of ripe tropical fruits and vanilla, evolving to delicate hints of white peach and coconut.

Suggested Cigar Pairings:

- Juan Lopez – Production in France region – Obus
- Juan Clemente – Obelisco
- Saint Luis Rey – Série 'A' – Corona Gorda
- La Flor Dominicana – Chisel Dry



Angostura 1787

Crafted in Trinidad

Aged:

A minimum of 15 years

Key Ingredients:

Well-balanced, a medium bodied palate with hints of dried prunes and sweet rounded oak notes entwined with toffee nuances.

Nose:

A sweet bouquet of banana, dried fruit and oak with top notes of apples

Finish:

Long & crisp.



Bumbu Rum

Crafted in Barbados

Aged:

A maximum of 15 years

Key Ingredients:

Blends of native Caribbean ingredients, including all-natural native spices but no artificial colors or flavors

Distilled:

Distilled in small batches and blended by hand

The heart of the rum lies in Barbados

Sugar Cane Selection:

Barbados, Belize, Brazil, Costa Rica, Dominican Republic, El Salvador, Guyana, Honduras

The heart of Rum lies in Barbados.



El Dorado Special Reserve

Crafted in Guyana

Aged:
15 years

Key Ingredients:

Full nose packed with dark coffee, candied orange, almonds, dark chocolate, pepper and rich vanilla.

Palate:

Beautifully rounded palate with a great spread of flavours such as - grilled tropical fruit with smooth oak spice – silky, vibrant and moderately full-bodied.

Cocktail Suggestions:

On the rocks



Ron Zacapa XO

Crafted in Guatemala

Nose:

A wealth of aromas; a great balance of mature toasted oak, burnt caramel, dry-roasted nuts, marzipan and orange peel; a delicate floral note of honeysuckle in the background.

Palate:

A wonderfully complex & satisfying balance of sweetness, fruit, spice and spirit; long, smooth and sweet with a weight of dark cherry chocolate and flavours of intense dried fruits such as sultana, date and prune; sweet oak spices of clove, vanilla and cinnamon, and lighter notes of dried mango and raspberry, with a subtle hint of ginger.

Serving suggestions:

Served on a single large lump of pure, clear ice in a luxury rocks glass with a heavy base.



Rum Price List

	1.5oz Shot	Shot + Mix
Ron Zacapa 23	\$17.00	\$19.00
Appleton Estate 21 Years	\$22.00	\$24.00
1703 Master Select	\$26.00	\$28.00
Plantation 5 Years	\$11.00	\$13.00
Angostura 1787	\$15.00	\$17.00
Bumbu	\$12.00	\$14.00
El Dorado Special Reserve	\$13.00	\$15.00

All prices are in Bds Dollars & inclusive of Taxes

