

RUM JOURNEY THROUGH THE CARIBBEAN AND LATIN AMERICA



Learn to recognize the varieties of rum with us. We will take you on a journey through the Caribbean to explore the local rum. We will start testing your taste buds in Nicaragua, gradually head to Panama and the islands of Barbados and Jamaica. And then we will end the journey in the Dominican Republic.



Nicaragua

Flor de caña, Plantation Nicaragua, Mombacho

In addition to bananas, coffee, sugar and cigars, Nicaragua exports to the world a large amount of rum. One of the best Latin American rums called Flor de Caña is produced right in this country. This rum is full of flavors of chocolate, caramel, and roasted nuts.

Panama

Abuelo, Nativo, Plantation, Zafra

This country is mainly known for its Panama Canal, that connects the Atlantic Ocean with the Pacific Ocean and allows to export very interesting rums to the world. Varela Hermanos SA is produced in Abuelo and is known all over the world. This rum matures in barrels after American bourbon and therefore has a wide range of flavors.



Barbados

Bumbu rum, Mount gay

You can find here the oldest rum distillery founded in 1663. Rum here is produced in pot distillation apparatus mostly from sugar cane. This distillery produces the brand Mount Gay.

Dominican Republic

Presidente, Espero, Austrian empire, Matuzalem

This island was discovered by Christopher Columbus during his first journey. This area is famous for its rum and quality cigars production. Rums are usually very light with a distinctive delicate taste. On the island, you can find a distillery called Matusalem, which uses the solera technique for the production of cognac, sherry, and brandy. They produce very fine rums thanks to this method.



Jamajka

Apleton, Plantation

In one point of the time there was an incredible 125 rum distilleries running in Jamaica, but only 5 of them are currently there. Rums originated in Jamaica are traditionally darker, heavier and more aromatic. They use here the process of slow fermentation yeast to extract more aromas.

AROUND THE RUM WORLD



The tradition of rum has gradually spread from the Caribbean to the world, and today we can find fabulous rums for example in Asia or Oceania. Discover with us how are the rums from the world different from the Caribbean and what makes them unique.



India

Old Monk rum produced by the Mohan Meakin company is bottled in the bottles of the shape of the initial company founder. It matures in the oak barrels for at least 7 years. You can feel the traces of cinnamon, cloves, orange peel, caramel, and bananas. In the mouth, you can feel dried apricots, figs, and Orange Pekoe tea.

Fiji

Marama Fijian Spiced Rum is unique spiced rum from Fiji. It matures in American oak barrels for 3 to 5 years. It is then mixed with the water from the volcanic substrates. Exotic plants and fruit extracts are added during the manufacturing process. In the scent, you can feel traces of vanilla, coconut, and walnuts. The taste is complex, sweet, with signs of citrus and ginger. The finish is pleasantly warm and gentle.



The Philippines

Don Papa is a pleasantly light Philippino rum. The secret of delicious taste lies in quality ingredients and traditional production. The main component is sugar cane from the root of Mt. Kanlaon in the Philippines. There is a very wet climate and fertile volcanic soil. The rum matures in specially customized wooden oak barrels. The maturing process takes up to seven years. The result of further processing is a quality rum of remarkable taste, delicate smell, and fine amber color. Don Papa Rum means "Mr. Father".

Indonesia

Naga rum, originally from Indonesia, will surprise you with the perfect balance in its smell and taste. It is made from molasses, by the process of slow fermentation, into which red malt yeast is gradually added. The rum distillation takes place in the northern part of Java Island according to the authentic Asian techniques. The final rum is a mixture of two distillations - the traditional cauldron and column. In the next step, rum ages in teak wood barrels, later in oak barrels after bourbon. The result is a unique rum praised by connoisseurs and rum lovers.



Japan

Ryoma rum has a rich, dry texture and offers tones of vanilla and caramel with molasses. Its color is very light, almost transparent. It is a high-quality rum, that is most appreciated by lovers of stronger rums. Japan is mainly known for production of sake and shochu. But only a few know that it is also a home to delicious rum. Okinawa's southern tropical area has long been known for cultivating quality sugar cane, proving to the world that rum is not just a Caribbean business.



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