

# 1. APPLETON ESTATE (JAMAICA)



Founded as early as 1749 in the Nassau Valley, Appleton Estate still operates the oldest distillery in Jamaica, alongside its own sugarcane plantations. The true origins of Appleton Estate even date back to 1655, when the British took control of the island from the Spanish. Today, the brand is owned by J. Wray & Nephew, which has been part of the Campari Group since 2012.

This special Appleton Estate bottling is a blend of hand-selected pot and column still rums that have matured for at least 12 years in Jamaica's tropical climate. Complex aromas of roasted oak, dried fruits, hazelnuts, dark cocoa, molasses, orange peel, vanilla and a hint of coffee define the flavour profile, followed by a long-lasting and bittersweet finish.

## 2. TANDUAY (PHILIPPINES)



"Tanduay" has existed for more than 160 years and is now one of the world's leading rum brands. First and foremost, Tanduay products impress with their excellent quality and unique taste. For production, a high-quality sugarcane variety from the Philippines is processed into molasses. What is exceptional is that Tanduay uses molasses from the first pressing of the sugarcane, which contains slightly more sugar.

After fermentation and distillation, the rum is aged in carefully selected Kentucky bourbon barrels. For "Tanduay Double Rum," 5-year-old and 16-year-old rums are blended together. With aromas of tropical fruits, nuts, vanilla and cherries, this rum offers a pleasantly enjoyable tasting experience.

### 3. PAMPERO (VENEZUELA)



The origins of "Pampero" rum date back to 1938 in the Venezuelan city of Caracas. Two passionate rum producers and friends ventured into the experiment of using oak barrels for aging their rum. These friends, Alejandro Hernández and Luis Toro, had the enduring dream of creating a rum that would reflect the love of freedom embodied by the Llaneros, the Venezuelan freedom fighters.

The so-called Llaneros remain, even into the 21st century, a symbol of the founders' declared passion for Pampero. "Pampero Aniversario Reserva Exclusiva" was created for the brand's 25th anniversary. Its perfect combination of sweet, spicy and woody notes is the result of several years of maturation in former bourbon and sherry casks.

## 4. TAKAMAKA (SEYCHELLES)



Since 2002, rum has been produced at the "Trois Frères Distillery" in the Seychelles. Two brothers are striving to capture the spirit and feeling of the island in a bottle - with success. The sugarcane used grows on the Seychelles island of Mahé on granite soil. This gives the resulting sugarcane juice a very distinctive character, making "Takamaka Rum" so unique.

"Takamaka Extra Noir" is a blend of pot still and column still molasses rum. The maturation takes place in former bourbon and French oak barrels. This creates a full-bodied and expressive rum that combines spicy elements with notes of tropical fruits, vanilla, caramel and sweet undertones. "Takamaka Extra Noir" is bottled without added sugar and without chill filtration.

## 5. RON MEDELLÍN (COLOMBIA)



Since 1919, this fine rum has been produced by the "Fábrica de Licores y Alcoholes de Antioquia" in Colombia's second-largest city, Medellín. At that time, however, the rum was not yet marketed under the name "Ron Medellín." The name was only introduced by David Cadavid Gónima in 1946.

Only the finest sugarcane from various regions of Colombia is used for its production. The maturation takes place in carefully selected oak barrels at an altitude of 1,500 meters in the Colombian mountains. The 12-year-old rum is part of the core range of "Ron Medellín." After aging for more than a decade, the refined rum develops a complex and incomparable flavor with aromas of sweet vanilla, fruits and spicy oak, as well as subtle hints of caramel, chocolate and coffee.

## 6. PRESIDENTE (DOMINICAN REPUBLIC)



The excellent "Presidente" rums are aged using the solera process and produced by the renowned company "Oliver & Oliver." They are a tribute to the famous Cuban national hero José Julián Martí y Pérez. He was a writer, poet and philosopher, and became a central figure in the Cuban independence movement against Spain. On the battlefield, he was known simply as "El Presidente." In 1895, he was killed during military operations in Dos Ríos. His portrait can be found on every bottle of the high-quality "Presidente" rum.

Thanks to its long maturation period of 19 years, this exceptional "Presidente" expression offers a unique, aromatic flavor profile with notes of red fruits, dark chocolate and vanilla.

## 7. ZUIDAM (NETHERLANDS)



The name of "Zuidam Distillers" undoubtedly goes back to its founder, Fred van Zuidam. In 1975, he decided to open a small distillery based on the idea of producing exclusively very high-quality products. No sooner said than done, he built a 300-square-meter distillery equipped with just a small copper still and a small production line. However, gaining success and recognition proved to be more difficult than expected in the early days, which meant it took more than ten years for the distillery to be regarded as the best in the Netherlands.

This outstanding rum from "Zuidam" matures for at least three years in former Amarone red wine casks. Its flavor profile is characterized by fine aromas of tropical fruits, chocolate and raisins.

## 8. PLANTERAY (BARBADOS)



Cognac Ferrand originated from a meeting in 1989 between Alexandre Gabriel and the cognac-producing Pierre Ferrand family. The goal was to create a cognac outside of mass production. In addition to cognac, the focus was also to be placed on other fine spirits. Rum entered the picture in the 1990s, when Alexandre searched the Caribbean for the best rum varieties for his products - and found them.

"Planteray" is the new name for the former "Plantation" rums, although the contents remain unchanged. The "Planteray PXXO 20th Anniversary" is a high-quality rum that is matured to perfection in various types of casks. In addition to new oak barrels, bourbon, cognac and Pedro Ximénez sherry casks from Andalusia are also used. Distillation takes place in both pot and column stills.

## 9. RON CANUTO (ECUADOR)



In the subtropical climate of Ecuador, the "Ron Canuto" rums mature in the "Destilería Zhumir". It is located in the picturesque Paute Valley at an altitude of 2,000 meters above sea level. The sugarcane used to produce the molasses for the "Ron Canuto" rums grows on plantations in the southern highlands. The fine rums are distilled in traditional column stills, and maturation takes place in American white oak casks.

This special "Ron Canuto" bottling is a blend of rums aged for at least 7 years. After blending, the distillate matures for an additional one to two months in carefully selected casks. The rum is then bottled in small batches. Each bottle is hand-numbered and signed by the master distiller.

## 10. EL DORADO (GUYANA)



The premium "El Dorado Rums" are produced by "Demerara Distillers Limited". The products take their name from the legendary golden city of the same name. The 300-year rum tradition of Demerara Distillers Limited is reflected in each of their products. It is therefore not surprising that their rums have already received numerous awards.

The 12-year-old "El Dorado" matures for over a decade in carefully selected oak casks, which give the fine rum a complex and characterful profile. Distillation in historic wooden stills, as well as the faster maturation due to the tropical climate in Guyana, also contribute to the flavor profile of the "El Dorado 12 Years". Notes of spicy oak, fresh tropical fruits, and sweet honey can be detected.

## 11. AUSTRIAN EMPIRE (DOMINICAN REPUBLIC)



The young entrepreneur Albert Michler founded a spirits distillery in 1863 in the town of Buchsdorf. At that time located in Austrian Silesia, the company gained great fame thanks to its liqueurs and spirits, particularly due to the success of "Albert Michler's Buchsdorfer Magenbitter". As an official supplier to the imperial court, it became one of the first companies to import Jamaican rum to Europe.

The current rums produced by Albert Michler reflect the company's long-standing experience in the rum business. This special "Austrian Empire" rum is aged for 18 years using the solera method. Its powerful character impresses with notes of dried fruits, chocolate, honey, caramel and oak. The mahogany-colored "Austrian Empire 18 Solera" is limited to just 890 bottles worldwide.

## 12. RON ESPERO (DOMINICAN REPUBLIC)



The Dominican Republic is known, among other things, for its paradise-like holidays, tropical climate and premium rum. One of the emerging representatives among rum producers is "Ron Espero". The range offers a good selection of different rums and rum liqueurs.

A fine combination of 15 different solera and vintage rums, aged between six and eighteen years, creates the unique "Ron Espero Extra Añejo XO". With wonderful aromas of fruit and a subtle smokiness, the rum opens its bouquet. The full-bodied and smooth palate with notes of citrus, coconut, honey and tropical fruits provides a delightful tasting experience. In the long-lasting finish, the "Ron Espero Extra Añejo XO" is particularly soft and creamy.

## 13. RIVIÈRE DU MÂT (FRANCE)



"Rivière du Mât" was founded in 1886 and is one of the oldest distilleries on the island of Réunion that is still in operation today. The master distiller continues the traditional know-how with care and precision, ensuring that the rums from "Rivière du Mât" maintain their reputation throughout the centuries.

Located in Saint-Benoît on the east coast of the island, the distillery produces rum from molasses made from sugarcane grown in volcanic soil. The "Rivière du Mât Grande Réserve" is a blend of high-quality rums that embodies the full expertise of the master distiller. After careful maturation in premium oak casks, the premium rum reveals aromas of fresh fruit and gingerbread on the nose, while notes of dried fruit, honey and spices dominate on the palate.

## 14. DILLON (MARTINIQUE)



The Dillon distillery is located in the heart of Fort-de-France, the capital of Martinique. Sugarcane has been cultivated at this site since 1690. However, the estate did not receive its name until 1779, when it belonged to Count Arthur Dillon. After a change of ownership in the 19th century, rum production began.

Dillon's agricole rhums have already won numerous awards to this day. Dillon XO Rhum is made from sugarcane juice and matures for at least nine years in small former bourbon oak casks. Its aroma and flavour are dominated by candied fruits, vanilla and spices. These are accompanied by fine notes of cinnamon, nuts and oak, followed by a long-lasting finish.

# 15. EQUIANO (MAURITIUS & BARBADOS)



The products of the "Equiano" brand are inspired by the life story of the former slave and freedom fighter Olaudah Equiano. He was abducted into slavery at the age of eleven and died at 52 as a free man.

"Equiano" bridges two different worlds and was created through the collaboration of two renowned distilleries: the Foursquare Distillery in Barbados and the Gray's Distillery in Mauritius. The classic "Equiano Rum" is 100% natural. No colouring, sugar, flavours or spices are added. It matures for several years in former bourbon and cognac casks. This combination gives "Equiano Rum" a complex character with notes of dried fruits, toffee, vanilla, oranges and oak spice.

## 16. RUM NATION (PERU)



"Rum Nation" was founded by Fabio Rossi. During his numerous travels, he collected rum casks from different parts of the world. The first bottle under the "Rum Nation" name was bottled in 1999. To this day, rums originating from various nations and representing different geographical styles are united under the "Rum Nation" label.

"Rum Nation Peruano" is produced in the northern Peruvian region of Lambayeque using traditional methods. The molasses is obtained from sugarcane grown in very fertile soil. The rum is distilled in column stills from Scotland, and the maturation takes place in different casks, similar to the solera method. The result is a sweet rum with aromas of dates and figs.

## 17. CIRCUS BLACK (COPPER & BRAVE - GERMANY)



Each unique spirit from the house of "Copper & Brave" tells its own imaginative, fictional story. "Circus Black" tells the tale of a young woman who wakes up in a forest with no memory of her past. After wandering around for some time, she discovers an eerie circus. However, it soon becomes clear that the circus is not the salvation she had hoped for. In order to uncover the mystery of her identity, she is forced by the ringmaster to create an intoxicating rum. Reluctantly, she joins the circus and its grotesque characters.

Only the finest 8-year-old barrel-aged rums from the Dominican Republic are used in the production of "Circus Black." The exceptional spirit is refined with orris root, tonka bean, cocoa, and fig.

## 18. BOTUCAL (VENEZUELA)



The rum "Botucal" from Venezuela actually belongs to the "Diplomatico" family and was previously known as "Ron Diplomatico." It was imported and distributed directly by the producer "Destilerias Unidas S.A." However, when "Sierra Madre GmbH" took over the import for Germany, concerns arose that it could be confused with the brandy "Diplomat." As a result, the rum was quickly renamed "Botucal" in Germany. Fortunately, none of this affected its quality or contents.

"Botucal Reserva Exclusiva" is a blend consisting of 80% pot still and 20% column still rum. The distillates mature for up to 12 years in selected oak barrels. The award-winning rum has a smooth and sweet character with notes of vanilla, dark chocolate, fruits, and caramel.

## 19. HSE (MARTINIQUE)



Habitation Saint-Etienne (HSE for short) can look back on a centuries-old history: as early as the 19th century, it was considered one of France's most important sugar suppliers. The rum history dates back to 1882, when the first Rhum Agricole was distilled there. The HSE brand developed into one of the leading rum brands on Martinique. However, two hurricanes in 1979 and 1980 damaged the facility so severely that production had to be completely shut down. It was not until 1994 that the distillery was revived, and since then production has taken place at the Distillerie du Simon.

The "HSE VSOP Port Cask" matures for almost four years in American oak barrels, followed by a finish of eight months in Port wine casks. This gives the Rhum Agricole notes of fruit, sugarcane, and a hint of jam.

## 20. DEMON'S SHARE (PANAMA)



The name "Demon's Share" is a reference to the so-called "Angel's Share" - the portion of spirit that evaporates during maturation. "Demon's Share" was founded in the 1990s by Marco Savio. The sugarcane used to produce the molasses for these "demonic" spirits grows in nutrient-rich volcanic soils in the heart of Panama. The precious distillates are produced using the column still method.

The 9-year-old "Demon's Share" develops its complex character through maturation in high-quality former bourbon casks. Fine aromas of rosehip, banana peel, and orange blossom stand out on the nose, while the palate reveals intense notes of chocolate complemented by delicate hints of cinnamon and vanilla.

## 21. CAPTAIN CANE (CARIBBEAN BLEND)



"Captain Cane" was created through a collaboration between Kirsch Import and Oldman Spirits GmbH in Jübek. The spirit is a homage to the days when so-called "ship's cats" were kept on merchant vessels. At the time, it was believed that if the cat on board was doing well, a safe voyage was guaranteed.

"Captain Cane XO" is made from Caribbean molasses rum. Distillation takes place in both pot stills and column stills. The subsequent maturation in carefully selected high-quality oak casks gives the rum a complex and well-balanced flavour profile. Aromas of candied sugar and honey develop on the nose, while notes of vanilla, oak and tropical fruits appear on the palate.

By the way: the Captain Cane bottle is made from 100% recycled glass.

## 22. RON ZACAPA (GUATEMALA)



Ron Zacapa is likely familiar to every rum enthusiast and is undoubtedly an absolute premium rum from the Guatemalan town of Zacapa. Ron Zacapa describes its rums as an expression of patience, richness and quality. In the highlands of Quetzaltenango, at an altitude of 2,300 metres above sea level, the rum matures to perfection.

Like every Ron Zacapa, the "Ron Zacapa Solera Gran Reserva" is made from virgin sugar cane honey. This is a protected designation of origin in which first-press sugar cane juice is processed directly and acquires a thick, honey-like consistency. After ageing using the Solera method, the rum receives a finish in sherry casks, which gives it unique roasted aromas combined with dark chocolate and vanilla sweetness.

## 23. ORIGENES (PANAMA)



For over 50 years, Señor Francisco "Don Pancho" Fernandez Perez has been a key figure in the rum world. His journey into the world of rum began in Cuba, where he worked as the master blender for Havana Club. In the early 1990s, he moved to Panama, where he went on to contribute to the creation of several rum brands, such as Ron Abuelo.

At the proud age of 75, he was finally able to present his first own rum: Origenes by Don Pancho. This special "Origenes" bottling is a blend of fine rums that have been aged in former bourbon casks. Notes of sweet vanilla combined with a delicate spiciness define the flavour profile. These are complemented by aromas of caramel, cocoa, roasted nuts and a hint of fruitiness.

## 24. TRÉS HOMBRES (SPAIN)



Behind Tres Hombres are three young men who met in the year 2000 on a sailing ship. Their nickname, "Tres Hombres," inspired them to name the company they founded in 2012 accordingly. The rum products originate mostly from Caribbean islands and are then transported by ship for several months across the sea toward the mainland.

Because the barrels are exposed almost unprotected to wind and weather conditions, this naturally has a significant impact on the final product - an effect that is very much desired. The "Edition 45 Ron Tradicional" comes from the Aldea distillery located on La Palma. First, the distillate matures in ex-bourbon barrels and Spanish oak casks, before being finished for the sea voyage in former port, moscatel and red wine barrels.