

Rum Ron Rhum



How it works?

Each reference is indicated by an entry composed as follows:

Provenience

Rum's Name.....€

Alcohol strength, raw material

Allambique, note on the aging
or on the brand.

*the price is per 6cl portion

If something is unclear goes to
the:

Glossary

Rum, Ron, Rhum

The items on the menu may change based on availability.

Currently, there are 122 Rums on the menu.

Antigua

- English Harbour 5*..... 10**
40%abv, Molasses
100%copper column still,
Vintage Pallet
- English Harbour 10*.....12**
40%abv, Molasses
100% copper column still,
vintage pallet
- English Harbour Madeira finish*...15**
46%abv Molasses
100% copper column still, 5 years
vintage pallet bourbon + 1 year finish
in Madeira cask

Barbados

Rumpublic Sicilian Legacy #1.....12

43%abv Molasses

100% Potstill, 1 year of finish in Marsala

Bermuda

Gosling.....10

40%abv, Molasses

Column Still, N.A.S.

Blended

Rum Lover.....12

43%abv, Molasses + Sugarcane Honey

Column still (Guatemala; Panama;

Portorico)

Rumpublic Sicilian Legacy #3.....12

43%abv, Molasses

Pot-still, N.A.S., Jamaica+Venezuela

1 Year finish marsala

<i>Compañero Gran Reserva</i>	12
40%abv, molasses Jamaica+ Trinidad	
<i>Cash Cane</i>	12
40% abvMolasses + Sugarcane Honey Column still	
<i>Bumbu cream</i>	10
Blend from the caribbean 15%abv Molassas, <i>Liqueur Made of rum</i>	
<i>Kraken</i>	10
Blend from the caribbean 40%abv Molassas, N.A.S.	

Brasile

(Cachaca)

<i>Leblon</i>	10
40%abv; Juice Coper-still (1 anno finish cognac XO)	
<i>Fazenda Soledad</i>	10
40%abv; Juice Copper-still	
<i>Magnifica</i>	10
40%abv; Juice Copper-still	

<i>Blu</i>	10
39%abv, Juice	
Coper-still	
<i>Velho Barreiro</i>	10
39%abv, Juice, Asucarada	
Copper-still	

Cambogia

<i>Samai Kampot Pepper</i>	15
41%abv, Molassas	
Pot still, <i>spiced with Kampot pepper</i>	

Colombia

<i>La maison du rhum</i>	15
46%abv, Molassas	
Finish in ex bourbon and ex coffee liquor barrel	

Costarica

<i>Centenario 25</i>	15
40%abv, Molassas,	
Column-still, Solera	

Cuba

<i>Havana 15</i>	25
40%abv, Molassas Column-Still, Vintage Pallet	
<i>Santissima Trinidad 15</i>	25
40,7%abv, Molassas Column-still, Vintage Pallet	

Filippine

<i>Don Papa Baroko</i>	10
40%abv, Molassas Column-still, N.A.S.	
<i>Don Papa Gayuma</i>	25
40%Vol, Melassa Colonna, N.A.S.barrel of bourbon finish: Rioja(6 months) Islay(3 months)	

Guadalupe

Demoiseau Concordia.....	10
40%abv, Molassas + Juice	
Colonna creola, N.A.S.	

Guatemala

<i>Botran Reserva Blanca</i>	10
40%abv, Sugarcane Honey	
Column-still (min 3 max 8 anni)	
<i>Botran Cristalino</i>	12
40%abv, Sugarcane Honey	
Column-still (min 3 max 10 anni)	
<i>Botran n°8</i>	10
40%abv, Sugarcane Honey	
Column-still (min 5 max 8 anni)	
<i>Botran n°12</i>	10
40%abv, Sugarcane Honey	
Column-still (min 5 Max 12 anni)	

<i>Botran Ki</i>	10
40%abv, Sugarcane Honey Column-still (min 9 Max 12 anni)	
<i>Botran n°15</i>	12
40%abv, Sugarcane Honey Column-still (min 5 Max 15 anni)	
<i>Botran n°18</i>	15
40%abv, Sugarcane Honey Column-still (min 5 Max 18 anni)	
<i>Botran Roaju</i>	20
40%abv, Sugarcane Honey Column-still (min 8 Max 20 anni) 1 anno finish Rivera del duero	
<i>Botran Cobre</i>	15
45%abv, Sugarcane Honey Pot-still (min 8 Max 20 anni) <i>Distilled Spiced</i> (cinnamon, cardamom, ginger, cloves)	
<i>Botran Rare Bland</i>	
<i>Guatemalan Oak</i>	20
40%abv, Sugarcane Honey Column-still (min 8 Max 25 anni) 1 anno finish rovere guatemalteco	

<i>Botran Rare Bland</i>	
<i>Franch vintage Wine</i>	20
40%abv, Sugarcane Honey	
Column-still (min 8 Max 25 anni)	
1 anno finish soterne	
<i>Botran rare Bland</i>	
<i>Ex Agave</i>	20
40%abv, Sugarcane Honey	
Column-still (min 8 Max 25 anni)	
1 anno finish ex tequila reposando	
<i>Botran&Co</i>	25
40%abv, Sugarcane Honey	
Column-still (min 8 Max 30 anni)	
<i>Miracielo</i>	10
38%abv, Molassas	
Column-still (min 3 Max 10 anni)	
Spiced: vaniglia,uva passa; prugne	
<i>Miracielo Artesano</i>	12
38%abv, Molassas	
Column-still (min 3 Max 10 anni)	
<i>Spiced: vaniglia,uva passa; prugne</i>	
1 anno finish Amber-Ale	

<i>Miracielo Cafetalero</i>	10
38%abv, Molassas	
Column-still (min 3 Max 10 anni)	
Spiced: vaniglia,uva passa; prugne	
2 macerazione: caffè	
<i>Altabruma</i>	15
40%abv, Sugarcane Honey	
Pot-still (min 3 Max 10 anni)	
<i>XL</i>	10
40%abv, Molassas	
Column-still, N.A.S.	

Guyana

<i>El Dorado 12</i>	10
40%vol, Melassa, Demerara	
EHP Wooden Coffey and Metal Coffey Stills	
12 Years, vintage pallet, ex bourbon barrel	

Haití

<i>Barbancourt 8</i>	12
40%abv, Molassas	
Pot-still, Vintage Pallet	

Jamaica

Wray & Nephew Overproof	12
60%Vol, Molassas	
Double Retort + Column-still	
<i>Meyers's</i>	10
40%abv, Molassas	
Column & Pot-still, N.A.S.	
<i>Hurricane</i>	10
40%abv, Molassas	
Column-still, N.A.S.	
<i>Blackwell</i>	10
40%abv, Molassas	
Pot-still, N.A.S.	
<i>Navi Island</i>	10
40%abv, Molassas	
Pot-still, N.A.S.	

- Rumpublic sicilian legacy #2***.....12
43%abv, Molassas
Pot-still, N.A.S.
1 anno finish Marsala
- Appleton estate Signature craft***.....12
40%abv, Molassas
Column + Pot-still, N.A.S. (Min. 4 years)
- Rum Nation Jamaican white***.....12
56,6%abv, Molassas
Pot-still

Jappone

- Minoki Mizuara Finish***.....12
40%abv, Molassas, N.A.S.

Marie Galante

- Rhum Rhum Pmg***.....12
56%abv, Juice
Pot-still
- Mama Sama (Rhum Arangé)***.....12
Tonka Beans, Vanilla & Bois Bandé
32%vol, Juice
Pot-still

Martinica

- Depaz Blanc Canne Bleu***.....12
48%abv, Juice
Creol-Column
- La Favorite Coeur de Canne***.....12
55%abv, Juice
Creol-Column in Copper
- La Favorite L'Authentique***..... 12
50%abv, Juice
Inox Creol-Column with Head in copper
- La Favourite Parceler***15
- Plaissance Canne Bleu***
51%abv, Juice
Creol-Column
- La Favorite 4 ans***.....15
42%vol, Juice
Creol-Column, ex bourbon barrel & franch oak
- HSE Elevé Sous Bois***..... 10
42%abv, Juice
Creol-Column
- HSE Blanc Classic***.....10
50%abv, Juice
Creol-Column

<i>HSE Blanc edition 2022</i>	12
50%abv, Juice	
Creol-Column	
<i>HSE Black Sherif</i>	12
40%abv, succo	
Creol-Column, N.A.S.	
<i>HSE Canne d'Or</i>	15
45%abv, Juice	
Creol-Column, N.A.S.	
<i>J.Bally 12 Pyramid</i>	15
45%abv, Juice	
Creol-Column	
<i>JM VSOP</i>	12
40%abv, Juice	
Creol-Column; min. 4 years in the blend	
<i>JM XO</i>	15
40%abv, Juice	
Creol-Column, min. 6 years in the blend	
<i>Lamauny Extra</i>	30
42%abv, Juice	
Creol-Column, Vintage Blend	
<i>Lamauny Le Nouveau Monde</i>	40
41%abv, Juice	
Creol-Column, Vintage Blend	

<i>Saint-James Fleur de canne</i>	12
50%abv, Juice	
Creol-Column	
<i>Saint-James Bio</i>	12
56,5abv, Juice	
Creol-Column	
<i>Saint-James Royal Ambré</i>	10
40%abv, Juice	
Creol-Column, élevé sous bois	
<i>Saint-James 9Ans</i>	12
43%abv, Juice	
Creol-Column, Vintage Pallet	
<i>Sain-James Cuvée 1765</i>	15
42%abv, Juice	
Inox Creol-Column, smal batch XO	
<i>Trois Riviere Cuvée de l'Océan</i>	12
42%abv, Juice	
Creol-Column	
<i>Trois Riviere Double Wood</i>	12
43%abv, Juice	
Creol-Column, élevé sous bois	
<i>Trois Riviere Single Malt Finish</i>	15
40%abv, Juice	
Creol-Column, élevée sous bois.	

Mauricious

<i>MaCa</i>	10
40%abv, Molassas	
Spiced, Column still	

Navy Rum

<i>Black Tot</i>	12
46,2%abv, Molassas	
Column & Pot-still,	
Guyana+Jamaica+Barbados	
<i>Pusser's Original</i>	10
40%abv, Molassas	
Column & Pot-Still Port Mourant, Guyana	
<i>Pusser's Gunpowder</i>	12
54,5%abv, Molassas	
Column & Pot-Still Port Mourant, Guyana	
Over-proof	
<i>Pusser's Select Age 151</i>	15
75,5%abv, Molassas	
Column & Pot-Still Port Mourant, Guyana	
Barrel Proof	

Nicaragua

<i>Flor de Caña 14</i>	12
43Vol, Molassas	
Column-still, vintage pallet sistem	

Panama

<i>Abuelo 12</i>	12
40%abv, Molassas	
Column-still, vintage pallet	

<i>Abuelo XV Oloroso</i>	20
40%abv, Molassas	
Column-still, 14 anni solera + 1 anno finish	

<i>Abuelo XV Tawny</i>	20
40%abv, Molassas	
Column-still, 14 anni solera + 1 anno finish	

<i>Abuelo XV Napoleon</i>	25
40%abv, Molassas	
Column-still, 14 anni solera + 1 anno finish	

<i>Abuelo Two Oaks</i>	15
40%abv, Molassas	
Column-still, 12 anni vintage pallet	
<i>Abuelo Three Angels</i>	15
43%abv, Molassas	
Column-still, 12 anni vintage pallet	
<i>DemonShare</i>	10
40%abv, Molassas	
Column-still, Spiced, min. 6 Years	
<i>Demon Share 15</i>	20
Riserva de Bodega	
43%abv, Molassas	
Column-still	

Paraguay

<i>Fortin Guarani</i>	12
40%abv, Molassas	
Column-still	
<i>La Maison du Rhum</i>	15
42%abv, Molassas	
Column-still	

Perù

<i>Milionario 15</i>	10
40%abv, Molassas Column-still, solera (range 5-15 years)	
<i>Milionario X Aniversario</i>	12
50%abv, Molassas Column-still, vintage pallet (8+10 yars)	
<i>Milionario XO</i>	15
40%abv, Molassas Column-still, Solera (range 10 - 20 years)	

Republica Dominicana

<i>Matusalem 15</i>	10
40%abv, Molassas Column-still, Solera	
<i>Matusalem 23</i>	15
40%abv, Molassas Column-still, Solera	

<i>Opthimus 25</i>	12
38%abv, Molassas	
Column-still, Solera	
<i>Barcelò Imperial</i>	12
37,5%abv, Juice	
Column-still, N.A.S.	
<i>Barcelò Imperial Onyx</i>	15
37,5%abv, Juice	
Column-still, N.A.S.	
<i>Cubaney 21</i>	12
38%abv, Molassas	
Column-still, Solera	
<i>Cubaney 25</i>	12
38%abv, Molassas	
Column-still, Solera	
<i>Contrabando</i>	10
38%abv, Molassas	
Column-still, N.A.S., Spiced	
<i>Atlantico</i>	12
40%abv, Molassas	
Column-still, N.A.S.	

El Salvador

Ron Colon Coffée.....12
55,5%abv, Molassas
Column-still; N.A.S.

Santa Lucía

Chairman's Reserve white.....12
43%abv, Molassas
Coffey Column Still, white + 2/3 years
old Rum

Seychelles

Takamaka Extra Noir..... 12
43%abv, Molassas
Column & pot-still, N.A.S.

Sud Africa

Mhoba High Hesters White.....15
65,2%abv, Juice
Pot-still
Mhoba Bushfire.....15
55%abv, Juice
Pot-still

Trinidad & Tobago

<i>Angostura 1824</i>	15
40%abv, Molassas Colonna, N.A.S.	
<i>Angostura 1787</i>	20
40%abv, Molassas Colonna, N.A.S.	
<i>Angostura N°1</i>	25
40%abv, Molassas Column, bland till 22yars Old rum with 9 month of finish in Oloroso Barrel	
<i>Angostura Tribute</i>	30
44,7%vol, Melassa Colonna; fino a 25 anni di invecchiamento	
<i>Angostura Tamboo</i>	10
40%abv, Molassas Column, N.A.S., <i>Spiced</i>	

Vietnam

<i>Sampan Cellar Series 2019</i>	15
44,9%vol, Succo Colonna in rame, 3 Years, Cognac barrel	

Venezuela

<i>Diplomatico reserva exclusiva</i>	10
40%abv, Melassa Pot-stil + Column, N.A.S.	
<i>Diplomatico Selecion de la familia</i> ..	12
40%abv, Melassa Pot-stil + Column, N.A.S.	
<i>Diplomatico N°1</i>	18
47%abv, Melassa Batch Kettle allambique, N.A.S.	
<i>Diplomatico N°2</i>	20
47%abv, Melassa Barbet allambique, N.A.S.	
<i>Diplomatico N°3</i>	25
47%abv, Melassa Pot-still, N.A.S.	

Glossary

Rum, Ron, Rhum:

In all three cases, the term refers to sugarcane distillate (*Saccarum Officinarum*). Three ways of writing for three different languages. Rum has always been the “son” of the colonization of the New World by European colonial powers. Where the Spanish arrived, it is called Ron, where the English arrived, it is Rum, and where the French arrived, it is Rhum. In the past, these three different spellings were used to identify distinct styles, but today that is no longer the case, as techniques and styles have mixed and evolved. Let’s never forget, though, that sugarcane is not native to the New World; it was Christopher Columbus who brought it to us on his second voyage.

Cachaca:

One could say that it’s simply the translation of the word “Rum” into Brazilian, but in reality, it is somewhat considered a cousin of rum, especially the one with an “h” of the French Caribbean. It is regarded as separate, given its distinctive

production methods and the use of mostly native woods for aging. But we are still talking about a sugarcane distillate.

Molassas:

Sugarcane molasses is the most widely used raw material in the world for rum production. It is a byproduct of sugar production (although today it is produced intentionally, rather than being just a waste product). After extracting the juice from the sugarcane, it is boiled and crystallized to obtain sugar. Molasses is the thick, dark liquid that remains after the sucrose has been extracted. It still contains a good amount of sugars, but also minerals, vitamins, and aromatic compounds, which give it a rich and rather bitter flavor (similar to licorice). Rums produced this way (almost all those made in Latin America) are characterized by relatively short fermentations, around 48 hours, and a rather smooth, caramelized final taste, though there are exceptions, such as with Jamaican and Barbadian rums.

Juice:

Also called Guarapo in Latin America or Vessou in the French Caribbean, it is the liquid extracted from the pressing of fresh sugarcane. This juice is the first product obtained before undergoing any further transformation processes. Rums produced this way (e.g., Rhum Agricole and CachaÃ§a) are generally quite dry, with strong notes of sugarcane and tropical fruit, often with salty and olive-like undertones. They are characterized by fermentations that range from 24 to 48 hours.

Sugarcane Honey:

A typical raw material for the DOP Ron de Guatemala, also known as Miel Virgen, is the result of concentrating, through heating, the juice of first-press virgin sugarcane. It's a raw material rarely used (about 3% of the world's rums are made this way) and gives the resulting rums characteristics that are halfway between the two most commonly used raw materials (juice and molasses). Rums produced in this way manage to retain a good amount of the aromatic notes of sugarcane while remaining quite smooth and rounded. These are rums characterized by long fermentations, ranging from 100 to 120 hours.

Solera:

The Solera aging system is a traditional Spanish method used for aging spirits and wines, such as sherry, brandy, and rum. It consists of a series of barrels arranged in multiple levels (called “criaderas”), where the younger distillate is progressively blended with the older one. This process helps counteract the significant evaporation (known as the “angel’s share”) caused by high temperatures. The process involves taking a portion of the older liquid from one level and transferring it to the lower one, while an equivalent amount of younger liquid is moved from the upper level (the barrel is never completely full). The lowest criadera, from which the rum to be bottled is extracted, being at the bottom, is called the Solera. In this way, the distillate reaches the consumer as a blend of different years of aging (with the average age being indicated). These rums are characterized by greater consistency over time.

Vintage Pallet

The Vintage Pallet system combats evaporation by refilling the emptied barrels with distillate from the same year. This refill is done every 2 years in Panama, every 3 years in Jamaica, every 5 years in Cognac, or every 10 years in Scotland, depending

on the level of evaporation in each climate. The producer can choose between two types of bottling: Single Vintage (which means bottling only one specific year, even if it comes from different barrels) or Vintage Blend (also known as Multimillésimé), which is a selection of distillates of different ages that are blended before bottling.

Dinamic Solera:

It is the typical system of the DOP Ron de Guatemala, without which the DOP certification cannot be granted. Essentially, it is a system somewhere between a traditional Solera and a Vintage Pallet. In this case, the various types of barrels used are either full or empty (they cannot be refilled once opened). When transitioning from one type of barrel to another, all the rum is moved into a large wooden vat (where it stays for 48 hours), during which the so-called Refeel process takes place, but with already aged rum (reserves and blends that have already been made), rather than with young rum.

Single barrel

It indicates that the distillate in the bottle has been extracted from a single barrel. These are very rare

products in the world of rum - bottles that are not only significant in price but especially for their rarity. With the evaporation rates in Central and South America and the Caribbean, it's almost impossible to reach this with very prolonged aging. So, be cautious with labels and marketing.

N.A.S.

An abbreviation for No Age Statement. These rums do not indicate the age of the liquid in the bottle. Sometimes, convenient terms like "*reserve*" or "*grate selection*" may appear, but they do not indicate anything about the age of the product.

Full proof (brut de colonne)

A term used to describe rums that are bottled straight from the still. This practice is quite common in Jamaica and the French Caribbean.

Over-Proof

It was the rum that passed the test - what test? The Gunpowder test! On ships, whether pirate or not, rum could only board if, once soaked with

gunpowder, it could still catch fire. Rum and Black Powder were “roommate” on the ship, and so, either the rum was at 57.15% ABV or it was “bounced”. This is probably where the definition of pirate’s rum as “Hot and Hellish” comes from.

Barrel proof (brut de fut)

Rum straight from the barrel – one of the most beloved expressions by rum purists, a distillate diluted only by the thirst of the angels. It may be indicated as “Cask Strength”.

Eleve sous bois

For the AOC Rhum de Martinique, this expression indicates a rum that is the result of a blend in which the youngest rum has been aged for a minimum of 12 months.

Navy rum

Rum of British tradition, linked to the use by the British Navy of blending various types of rum from different origins (the British colonies), which was given to sailors as part of their daily rations - known as the Tot of Rum. According to tradition

and the Royal Navy's regulations, a Rum can only be considered a Navy Rum if it has been distilled in a wooden still, at least partially. The term Navy Rum refers to a specific type of rum that was distilled in wooden pot stills. This distillation method imparts a unique flavor to the rum, which is difficult to replicate with other types of distillation, such as pot still or column still. ***Black Tot Day (July 31, 1970)*** is the day, that later became a commemoration, when the Royal Navy abolished the "Tot of Rum" for each sailor. Still celebrated today by sailors and veterans, it is a day marked by solemn toasts, like those of the eponymous rum brand.

*There are tall ships,
And there are small ships,
And there are ships that sail the sea,
But the best ships, are friendships,
So here's to you and me!*

VSOP

Very Superior Old Pale - for the AOC Rhum de Martinique, this expression indicates a rum that is the result of a blend in which the youngest rum has been aged for a minimum of 4 years.

XO

Extra Old or Hors D'Age - for the AOC Rhum de Martinique, this expression indicates a rum that is the result of a blend in which the youngest rum has been aged for a minimum of 6 years.

Spiced Rum

An expression now banned by the latest European regulations on spirits, which mandates the abolition of this term in favor of Spirit Drink. However, it continues to be used in the rum world to refer to products that, through various techniques (such as maceration or, more recently, distillation), are flavored with different spices.

Column:

The industrial column still is a type of continuous still used in large-scale distilleries. This type of distiller is designed to operate continuously, separating the distillate into different fractions through a series of plates arranged along its column. Thanks to its structure, this still allows for the production of large quantities of distillate with a very efficient separation of the various components.

Creol Column:

It is a type of discontinuous column still. This means that, although the column still has a continuous structure, the distillation process is still carried out in batches, not continuously as in so-called industrial distilleries. This type of still is considered mandatory for the Rhum of the AOC Rhum de Martinique.

Pot-still

The pot still is a type of still used for batch distillation. It consists of a boiler (the “pot”) where the fermented liquid is heated, a condensation tube, and a neck that directs the vapors to the cooling pipe. The distillation process with the pot still occurs in two or more stages to separate the different components of the fermented liquid. Unlike column stills, the pot-still allows for the production of a distillate with a higher proportion of esters and volatile aromatic compounds.

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