

# 1 Appleton Estate VX Jamaica Rum

While this rum is the most accessible of Appleton Estate family's clutch of rums, is interesting for the 15 some Jamaican rums of various styles, all aged in handmade oaks barrels. The result is an unsurprisingly dark, burnished cooper rum, rich with aromas of orange citrus, brown sugar molasses, cinnamon and vanilla, leading to a medium body of honey, dried apricot, dried orange and nut flavours. The rum reveals smoky notes on the finish, which is impressively long. It's bottled at 40% alcohol by volume.



IMAGE COURTESY: APPLETON ESTATE JAMAICA RUM

*This rum is best enjoyed without ice, at room temperature, and in combination of breadfruit chips or spicy yam chips.*

# The rum diary

Kuldeep Singh Rawat, Asst. Manager at 1911 Bar and Chef Willi Haueter, Executive Chef, The Imperial, New Delhi, list 10 exceptional rum and food pairings.

With inputs from **Bhisham Mansukhani**

IMAGE COURTESY: APPLETON ESTATE JAMAICA RUM



IMAGE COURTESY: DAMEGO

### Ron Zacapa 23 Year Old Centenario

There's a lot of history and charm that surrounds this iconic Guatemalan rum, which draws its name from the small town of Zacapaneca. The pour is a dark shade of brown amber, teeming with flavours of nutmeg, toasted hazelnut and the slightest suggestion of caramel. The rum has earned premium currency because it's made using concentrated first press sugarcane juice, also referred to as virgin sugarcane honey. Notably, no molasses are used. Ron Zacapa is famous for the fact that

is one of the very few rums that is aged and blended using a system based on the solera system used by the Spanish vintners to make Sherris.

*This rum fits best with a banana leaf tamale, and should be consumed luke warm with a touch of lemon rind and sour sop juice.*

# 3

### Ron Abuelo Centuria 30 Year Old Rum

This has an interesting connection to one of the world's favourite American whiskeys. It is aged for 30 years in the same oak barrels in which Jack Daniels' distillate has spent quite a bit of time. The result is sweet, full to heavy bodied rum, boiling over with concentrated flavours that taper into a smooth finish predominated by caramel. The Ron Abuelo Centuria was produced in 2008 to commemorate the 100th anniversary of the Varela Hermanos distillery founded in 1908.

*This is your typical Panamanian rum, and possibly one of the oldest and best existing. A typical after-dinner digestive, consumed at room temperature.*



IMAGE COURTESY: DAMEGO

# 4

### Ron Añejo PAMPERO Aniversario Reserva Exclusiva

This is truly one of the world's finest rums, and is exceptional, complex and powerful. This super-premium dark rum, is full of delectable flavours of vanilla, raisin, sherry and cinnamon. It is a blend of only the finest rums from the special reserve of PAMPERO Rum, which has been matured for a minimum period of four years, after each barrel has attained its peak flavour and quality. It is aged in bourbon and sherry casks that have been used previously for ageing whisky.

*Venezuelan and very old traditional distilled and aged. Mixed with lemon juice and dark sugar molasses and mint, best consumed in combination with Arepas and chicharron, the most traditional Venezuelan snack.*

# 5

## Havana Club Añejo 15 Años

It's elusive because of its cultish reputation and raises the standard for its lagging competition. Right from the dark amberish red shade colour, and the tears roll down gently inside the glass revealing a delicious full body. On tasting, the rum's star shines even brighter, revealing great craftsmanship.

Great balance is achieved between oak maturity and sweet fruity notes and a hint of spice namely cloves and cinammon. Also referred to as Gran Reserva, this rum should always be celebrated and drunk by itself.

*The white rum, born and created for Mojitos with a brown sugar base, and "Hierba Buena", the real Cuban spearmint, combined with a chicharro, fried pork skin is a must try, and so Cuban.*

## Flor de Caña Centenario 12 Year Old Rum

The rum takes its name from the Spanish word for sugarcane flower and is produced in Nicaragua. It is medium amber in colour, sweet, brown sugary, light paraffin, and has an appealing harmony on the nose. The taste is noble with a distinct dryness and flavour of light chocolate, caramel, charred oak and a delicate but deeply delicious earthiness.

*This rum is a special beverage for many bartenders and it shows on the creations and best mixes like the "Mijito Sucio" or dirty mojito that is best consumed with a real Pupusa with chorizo and some picante on the side.*



## 7 Mount Gay Extra Old Rum

This is a classic Barbadian rum produced in the most traditional of styles, using copper stills, in that easternmost island of West Indies.

Its oldest deed dating back to 1703, makes it inarguably the world's oldest brand of rum. The rum is heavily influenced by the style of Kentucky Bourbon whiskeys, given that it is aged in barrels that were also used to age these whiskeys, lending the distillate great colour and complexity, and a pleasant fruity character, that makes this a balanced and very drinkable rum.

*Barbadian rum always had a good name. This particular one is best consumed in a blended rum punch, mixed with bananas, papaya, strawberry syrup and lemon and orange juice with ice, paired with a nice jerk chicken and yam and butter, a must see and try.*



IMAGE COURTESY: DEBERNARDI DISTILLERS LTD

**8 El Dorado 21 Year Old Rum**  
 This is a much celebrated Guyanese rum that takes its name from that immortalised city of gold that explorers obsessively sought-out. What makes this rum remarkable and yet modest in the way it presents itself is that while it is a blend of different vintages, it is technically labeled as a 21 year old, although that is the youngest rum in the blend, much like in the case with Scotch Whisky. Rums aged using the Solera system however, advertise their oldest rum in the blend. The company also produces a 12, 15 and 25-year-old rum. The 21 year old betrays opulent, sweet minerality and contains delicious flavours of raisins, prune, tobacco and coffee. It ends with nice contrasting notes of dry leather and tobacco.

*The pride of British Guyana, a typical drink would be mixed with ice, brown sugar sour sop and strawberry syrup, paired definitely with a nice pepper pot and cassareep.*

**9 Cubaney 25 years Tesero Rum**  
 Just like Ron Zacapa is cherished particularly for the manner in which it is aged, using the solera ageing system, it is also stored in style in a tall, antiquated pitcher sort of bottle. This rum has been produced in a vint of wonderfully diverse styles with a combination of firm sweet and spicy notes. There are fascinating glimpses of fine peaty single malts of the Islay type in the leather and smoke notes on the nose and palate. Using the solera style, the producer has succeeded in striking a balance between ageing and expressing the rum's immaculate character which has plenty vigor. This rum doesn't just fill the mouth, it wins afficonados.

*100% Dominican. Enjoyed pure and simple, without ice, straight-up at room temperature and in combination with a serious Mondongo and fried cassava.*



IMAGE COURTESY: BRUGAL

**10 Brugal Añejo Reserva Rum**  
 Reserva is not simply one of the world's best known global golden rum brands. It is also the only rum produced entirely in the Dominican Republic. Aged, interestingly in white oak barrels, the rum turns out an amber colour, bright and translucent, with hints of chocolate and wood and good complexity, expressing elegance on the palate and traces of tannin and soft caramel.

*Brugal is the base for "Mamajuana", a healing drink mixed with wood barks, spices, and herbs. Fried sweet plantains are the perfect match for this or green fried plantains, simply consumed with ketchup.*