



Traditionnal Rum (Molasses Rum)

Origin : El Salvador

Age : 7 years old - 48°

750ml

Distillery: Licocera Cihuata

«Traditional» rum:

This distillery produces traditional rum, made by using distilled molasses. The sugarcane used in the elaboration of this rum is supplied by hundreds of small producers throughout the country.

Licocera Cihuatan distillery:

Licocera Cihuatan is the only distillery in El Salvador and is situated in San Salvador, the capital city. Built recently (1999), the first rum produced was released in 2003.

Cihuatan means 'beside the woman', in reference to the Guazapa Mountain nearby, which looks like the silhouette of a sleeping woman. For the locals, the Guazapa Mountain protects them, as well as the sugarcane fields and the rum.

Bapt & Clem's – Licocera Cihuatan 7 years old:

This rum was first aged for 6 years in El Salvador, in "solera", the traditional ageing system in South America, in which the 'oldest' rum is 6 years old.

It has been in our cellars in Gascony since July 2018, ageing in French oak barrels, previously used to age Sauternes wines.

Tasting Notes

Honey color with amber tints.

On the nose, this rum is rounded and rich with notes of honey, toffee, stewed apple and marmalade. The time spent in the Sauternes barrels has brought complexity and sweetness to this rum.

This same rich smoothness is present on the palate. The sweet, suave sensation that comes from the Sauternes barrel mingles with flavours of sugarcane and vanilla, which come together to make this a wonderful rum. Very long finish.