

Bapt & Clem's



Traditionnal Rum - (Molasses Rhum)

Origin : **Panama**

Age : **10 years old - 48°5**

Distillery : **Varela Hermanos**

Volume

75cl

Price €

History of the Rum in Panama

Panamanian rums are produced mainly from molasses with column stills. The rums are aged in American oak barrels. Between Costa Rica and Colombia, with its tropical climate hot and humid all year round, Panama has the ideal conditions for the cultivation of sugar cane. The province of Herrera is home to abundant sugarcane fields that grow on nutrient-rich volcanic soils. The rivers that have their sources in the Panamanian mountains provide the minerals.

History of the distillery Varela Hermanos

Founded in 1908 by Don Jose Varela Blanco, the first sugar mill in Panama became the Varela Hermanos Distillery in 1936. The distillery is a 100% Panamanian company dedicated to the production, distribution and wholesale of spirits and bulk rum for over 110 years. The distillery produces 90% of the spirits consumed in the country, including Panama's national drink, Seco Herrerano, a triple-distilled sugarcane spirit sold at 35% alcohol.

The harvest on more than 1500 hectares begins in January and lasts 4 months. Part of the harvest is done manually, as the plots are inaccessible to machines.

Finally, the distillery has two bottling plants, one in Pesé in the province of Herrera (Destileria Don José) for the production of all sugarcane-based spirits (Secco and molasses rum) and another in the capital for the production of other spirits.

Distillation

The sugar cane is pressed directly on site for the selection of the best molasses diluted in pure water. The distillery, which has been modernized over the years, uses a continuous four-column (copper) still to produce these different alcohols.

Tasting note

Golden color, brilliant with "fire" nuances.

The nose is very complex: many pastry aromas (brioche, vanilla), candied fruits (dates, apricot), dried flowers, beeswax and honey. Remarkable. In the mouth, between the aromatic richness, the natural sweetness and the alcohol give a remarkable balance, all in freshness. We find this aromatic complexity of the nose with a slightly spicy finish (clove, pepper) that lasts very long.

These rums were aged for 8 years in American oak barrels in "bodegas de anejamiento" (aging cellars) and then spent 2 years in 200 liter barrels of Sauternes and sweet Jurançon and sweet Jurançon in our cellar in Roquefort.