

1. CAPTAIN CANE (CARIBBEAN)



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

Captain Cane is a blend made of particularly soft Caribbean rums. The nose seduces with aromas of exotic fruits and coconut in combination with sweet vanilla and caramel. The taste is mild with recurring notes of tropical fruits, vanilla, coconut and caramel as well as some spicy wood. By the way: The Captain Cane bottle is made from 100% recycled glass and every sale supports a cat sanctuary in Bremen.

2. PAPA ROUYO (GUADELOUPE)



Charles Albert Ruscade, known as Papa Rouyo, was born into a family of farmers at the beginning of the 20th century. He spent most of his life working in the sugar cane fields of Guadeloupe. There he nurtured and tended the fields to create the best possible sugar cane. In honor of Papa Rouyo and this excellent sugar cane, his grandson and a community of passionate "sugar cane growers" created Papa Rouyo Rhum Agricole.

Papa Rouyo Sanblaj is a blend made of different, double distilled rums. Aging takes place for about 2 years in French and American oak barrels as well as former Cognac barrels. At first aromas of vanilla and brown sugar appear on the nose. Those are complemented by fresh notes of orange blossom. The taste is smooth with fine tannins and aromas of toasted nuts.

3. A.H. RIISE (WEST INDIES)



Albert Heinrich Riise (1810–1882) was a Danish pharmacist, government councillor in the former colony of the Danish West Indies and namesake for the „A.H. Riise Rum“. After receiving permission from the government to open a pharmacy on the small island of St. Thomas, he quickly built it into the most important pharmacy in the Caribbean. Impressed by his success, the government commissioned him to take care of the well-being of the Danish marines. For this purpose he created a new rum, for which he married the products of the surrounding islands and mixed them with bitter. The A.H. Riise Rum was born.

For the signature bottling, the best rums that A.H. Riise has to offer are combined with each other. The result is a high-quality premium rum with notes of tropical fruits, caramel, coconut and mint.

4. DILLON (MARTINIQUE)



The Dillon distillery is located in the heart of Fort de France, the capital of Martinique. Sugar cane has been grown there since 1690. However, the estate received its name only in 1779 by Earl Arthur Dillon, who owned the plantation at that time. After a change of ownership in the 19th century, the production of rum was started. The Agricole Rhums of Dillon have won numerous awards to date.

The Dillon XO Rhum is made from sugar cane juice and matures for at least nine years in small, former oak bourbon barrels. The aroma and taste are dominated by candied fruits and vanilla. This is complemented by fine notes of cinnamon, nuts and oak.

5. TRES HOMBRES (DOMINICAN REPUBLIC)



Behind the brand Tres Hombres are three young men who met on a sailing ship in the year 2000. The nickname of the ship "Tres Hombres" prompted the three men to name their company, founded in 2012, accordingly. Most of the rum products originate from Caribbean islands and are then transported by boat to the mainland for several months. Since the barrels are delivered almost without protection against wind and weather conditions, this naturally has a great impact on the final product.

The "Edition 48" of the Tres Hombres comes from Oliver & Oliver in the Dominican Republic and was matured for 18 years in the solera process before the contents are transferred into former sherry, moscatel and red wine casks for the time on the ship.

6. CENTENARIO (COSTA RICA)



The "Ron Centenario Rum" is located in Costa Rica between the Pacific and the Caribbean Sea. The company was originally founded in the late 1960s under the name "Seagram of Costa Rica S.A."; In 2002 it was renamed in "Centenario Internacional S.A.". During these years, the company started to export the refined "Ron Centenario Rum". Among others, the USA, France, Germany and Italy were supplied. The goal of vigorously stimulating growth was achieved and the focus on new products brought the company greater international recognition. Since August 2016, Centenario Internacional S.A. has been in the hands of the "UDG Group".

For the Ron Centenario 30 Years, eight to thirty years old rums are combined to create an excellent blend with dominant notes of wood and fruit.

7. RHUM J.M. (MARTINIQUE)



Since 1845 the Rhum J.M. Distillery is located in the green jungle of Macouba on the island of Martinique. As one of the few distilleries producing Rhum Agricole, the traditional family-run company follows the strict rules of the "Appellation d'Origine Contrôlée".

The Rhum J.M. Vintage 1999/2021 Single Barrel is based on freshly squeezed juice from a sugar cane grown at the foot of the Montagne Pelée volcano. After 21 years of aging in former bourbon barrels, the rum is bottled in strictly limited numbers without the addition of additives. The Rhum J.M. Vintage 1999/2021 Single Barrel seduces with spicy notes of nutmeg, cloves, roasted vanilla and a hint of tobacco.

8. SANTOS DUMONT (BRASIL)



Santos Dumont, a man living in Brazil at the end of the 19th century, was the son of Henri Dumont, a Frenchman who owned coffee and sugar cane plantations in the state of Minas Gerias. As a child he spent a lot of time on his father's plantations. Fascinated by the machines on the farm, Santos decided to build his own zeppelin after moving to Paris.

He was the first person to fly around the Eiffel Tower in a zeppelin. Santos died in July 1932 at the age of 59. In his honor, the Brazilian rum "Santos Dumont" was named after him. The limited "Santos Dumont Heritage" is made from only the best premium distillates and seduces with aromas of apricots, tobacco, cocoa and coconuts.

9. COMPAGNIE DES INDES (BELIZE)



The ships of the French East India Company ("Compagnie des Indes Orientales") once set sail to find the world's best trade goods and bring them to Europe. Today, the independent bottler Compagnie des Indes is doing the same: Its aim is to discover the best spirits from all over the world and bring them to the European market. The palette of their rums ranges from selected blends to special single casks.

This 14-year-old Single Cask bottling comes from the Travellers Distillery in Belize. It is a strong rum with a cask strength of 67.10% alc./vol.. In the nose of the strictly limited edition, aromas of sandalwood and sweet spices unfold, while floral notes of elderflower are added to the taste.

10. FLOR DE CANA (NICARAGUA)



Nowadays, more and more distilleries are making their spirits in an environmentally friendly way. Flor de Cana is also committed to a more sustainable future. Their spirit is the first CO2-neutral and fair-trade produced in the world. More than 130 years ago, in 1890, the distillery was built at the foot of San Cristóbal, Nicaragua's highest volcano. This special location, as well as the production without artificial additives, create rums of extraordinary quality.

The 25-year-old amber colored Flor de Cana matures in carefully selected former bourbon barrels. The nose reveals aromas of vanilla, cocoa and wood. Notes of fruits, almonds and nuts characterize the taste. The finish is long-lasting with a slight sweetness.

11. BLACK TOT (CARIBBEAN)



The Black Tot Rum is named after the famous „Black Tot Day" on July 31st, 1970. That was the day the sailors of the British Royal Navy received their last official rum ration. With these bottlings, the manufacturer Elixir Distillers honours this moment in history. The Black Tot Master Blender's Reserve 2022 is based on last year's Master Blender's Reserve, which has been allowed to mature in ex-sherry casks since the last „Black Tot Day". Added to this are rums from Barbados, Guyana, Jamaica, Trinidad and a small portion of the original British Royal Navy rum. The result of this combination is an exceptional rum with aromas of chocolate, orange, cinnamon, hazelnuts and currants on the nose and notes of raisins, ripe bananas, tropical fruits and aniseed on the palate.

12. R.L. SEALE'S (BARBADOS)



"R.L. Seale's 10 Years" comes from the island of Barbados and is produced by the local distillery "Foursquare". The traditional family business can draw on know-how dating back to 1820 and shows this in their bottlings. The distillates of the "Foursquare Distillery" are mostly based on molasses and are distilled, matured and bottled in Barbados.

The "R.L. Seale's 10 Years" is named after Reginald Leon Seale, the great-grandfather of Richard Seale, who is now the fourth generation to run the "Foursquare Distillery". The aging takes place for 10 years in small oak barrels in the tropical climate of Barbados. The "R.L. Seale's 10 Years" captivates with notes of roasted nuts, vanilla, butter, soft oak and roasted almonds.

13. RON ALDEA (SPAIN)



The Ron Aldea distillery was founded back in 1936 by Don Manuel Quevedo Alemán, who was born in Gran Canaria and gained his knowledge in Cuba and the Dominican Republic. Today, the distillery he founded on Gran Canaria no longer exists. But his descendants are still engaged in the production of different types of rum under the brand name „Ron Aldea“ on La Palma.

The sugar cane juice used to make the Ron Aldea Familia 2005 is fermented for 30 hours and then distilled in column stills. The distillate then matures in French oak barrels until the desired rum is obtained. The Ron Aldea Familia 2005 seduces with notes of dried fruits, tobacco, chocolate and spices.

14. RON ZACAPA (GUATEMALA)



Probably every rum enthusiast knows Ron Zacapa and this one's undoubtedly a premium rum out of the Guatemala city Zacapa. Ron Zacapa defines their rums as an expression of patience, wealth and quality. The rum matures to perfection in the highlands of Quetzaltenango at a height of 2300 meters above sea level.

Prior to this, female master blender Lorena Vásquez blended divine aromas and flavour from slowly aged rums. The Heavenly Cask Collection always represents one of the four barrel types that are used for maturing the "Ron Zacapa Solera 23". "La Armonia", the third edition of the series, is finished in former oloroso sherry casks, giving it lovely notes of red berries, vanilla and sweet field fruits.

15. PUSSER'S (CARIBBEAN)



The „Deptford Dockyard“ was an important naval shipyard on the River Thames until the 19th century and was operated by the Royal Navy. Rum was also stored on the premises. With a capacity of about 1 million litres, it was not a small amount. In honor of „Deptford Dockyard“ and its rum, „Pusser's Deptford Dockyard Reserve“ was created.

„Pusser's Deptford Dockyard Reserve“ is a combination of rums from Guyana, Trinidad, Barbados and Jamaica. The basis for these rums is molasses. Aromas of leather, dark chocolate, toffee and raisins seduce on the nose. The taste is characterized by notes of dark fruits, spices and oak. In the finish you will find Christmas spices and dried fruits with a hint of sea salt.

16. KONG (GUATEMALA)



The KONG Rainforest White Edition is inspired by the mountain gorilla. Not only the bottle shape is modeled after an approximately 15-year-old mountain gorilla, but also some of the ingredients are a homage to the highly endangered species. The spirit is flavored with sugar cane, bamboo shoots, eucalyptus leaves, plantains, wild celery, blackberries and various secret herbs, among others. Most of those are said to be eaten by the mountain gorillas in the Virunga National Park. The aging takes place for up to nine years in American white oak barrels. On the nose, the KONG Rainforest White Edition captivates with aromas reminiscent of a moist rainforest. Added to those are fine notes of herbs and spices. The taste shows aromas of eucalyptus and citrus as well as mint and some vanilla.

17. MALECON (PANAMA)



The Sipping Rum of Malecon from Panama is mainly known to true rum connoisseurs. This applies in particular to the premium qualities produced by "Caribbean Spirits Inc.". The company, which produces its rum according to the traditional Cuban method and has some of its products stored for 25 years or more in the damp and dark caves of Panama, impresses with its elegant understatement in terms of design.

However, the quality of the products with their complex aromas and simply incomparable taste cannot be praised highly enough. The Malecon Rare Proof 20 years matures in carefully selected oak barrels. In order to extract the intense aromas from the rum, it is bottled with an alcohol strength of 48.4% alc./vol..

18. GOSLINGS (BERMUDAS)



In the spring of 1806, James Gosling, the son of a wine and spirits merchant, made his way to America with a ship carrying valuable goods. After 91 days he reached the port of St. George's on Bermuda with his crew and anchored there. In 1824, James and his brother Ambrose rented a small space to sell spirits. The business was initially called "Gosling and Son", but was renamed to "Gosling Brothers" in 1857. All in all, the shop subsequently existed for another 127 years.

The Goslings Family Reserve Old Rum is created from the same Bermuda blend that is also used for the famous Goslings Black Seal Rum. Due to the long maturation in oak barrels, the Premium Rum receives notes of chocolate, pepper, vanilla and spices.

19. RON MALTECO (PANAMA)



Malteco Rum has developed a great variety of rums. Each one of them comes from the distillery "Bodegas De America S.A." in Panama. This rum from Central America is made from freshly pressed sugar cane juice and according to an old "Guatemalan tradition". The result of this art of distillation enjoys a very high reputation among rum connoisseurs worldwide.

The Ron Malteco Seleccion 1986 was allowed to be aged for many years in former bourbon barrels and rest there until its completion. The result makes every aficionado's mouth water: A long matured rum, which on the one hand shows aromas sweet vanilla, dried fruits and nuts, and on the other hand brings spicy notes of wood, tobacco and dark chocolate.

20. RUM NATION (PANAMA)



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

The 21-year-old Rum Nation Panama is made from sugar cane molasses and distilled in column stills. The maturation takes place in American oak barrels. The result is a high quality rum with aromas of tropical fruits, raisins, dates and tobacco on the nose. The taste is rich and sweet with notes of dried fruits, cinnamon, black tea and coffee. The finish is warm and spicy.

21. HSE (MARTINIQUE)



The Habitation Saint-Etienne (short: HSE) can look back on centuries of history: it was considered as one of the most important sugar suppliers in France even in the 19th century. The Rhum history dates back to 1882, when their first Rhum Agricole was distilled. The HSE brand evolved into one of the leading Rhum brands in Martinique. Sad to say that two hurricanes damaged the factory in 1979 and 1980 so heavily that the production had to stop completely. Not until 1994 the distillery was revived and from then on the distilling process proceeded in the Distillerie du Simon. The HSE VSOP Port Cask matures for almost four years in American oak barrels followed by a finish for eight months in port wine barrels. This gives the Rhum Agricole notes of fruit, sugar cane and jam.

22. MAC NAIR'S (PANAMA)



"MacNair's Boutique House of Spirits" was founded by "GlenAllachie Distillers Company" and their master blender, Billy Walker. The aim is to create a range of unique spirits that are given a special touch by the experience of Billy Walker. For the MacNair's Exploration Panama 15 Years the best rum the country has to offer was sought after. Made from molasses, the rum is first aged in American oak casks in the tropical climate of Panama. The spirit is then transferred to the GlenAllachie Distillery in Scotland, where a second maturation takes place for over 2 years in ex-bourbon, virgin oak and red wine casks. This gives the MacNair's Exploration Panama 15 Years notes of tropical fruits, almonds, coconut and orange.

23. MEZAN (BELIZE)



In search of good rum, you inevitably stumble upon the Caribbean: where palms sway back and forth, where the waves rush along the waterfront, the master distiller of the Mezan distillery is only at a stone's throw away. He is always looking for old or already mothballed distilleries and their

liquid treasures. The storage in carefully chosen barrels gives spice to the products until the master distiller is deeply contented with it. The Mezan distillery knows that real treasures don't have to put up with additives, so their claims are: The rums have to be unsweetened, uncoloured and without

chill filtering. The Mezan Belize 2008 first matures in heavily toasted former bourbon barrels in Belize before being filled into oak barrels, in which another Caribbean rum was previously stored.

24. DICTADOR (COLOMBIA)



The beginnings of „Destilería Colombiana“ go back to the late 18th century. An ancestor of the founder came to what is now Colombia and because of his strong and great character he soon was known by everyone. By the time he realized his love for rum, everyone knew his name at the latest. He became a key trader of the exotic sugarcane spirit and soon it was accepted as a currency. The people around him only called him „Dictador“ within a very short time. In 1913, 180 years after the work of the „Dictador“, one of his descendants decided researching Dictador's myth and founded the „Destilería Colombiana“. Dictador Jerrarquia is an exceptional collection of old and rare rums. Each barrel in this series has developed a unique taste profile and was produced in an already closed distillery.