BLACK TOT
Historic Solera
RUM

BLACK TOT HISTORIC SOLERA

70CL | 46.2%

DECADENT SOLERA-AGED RUM BLEND

Black Tot Historic Solera is an elegant blend of rums from Guyana, Barbados, and Jamaica, which has been aged in oak barrels that previously held Pedro Ximénez and Oloroso sherries before being aged in a traditional 3-tier solera system. Black Tot embraces the tradition and art of blending rums from distilleries across the Caribbean, a technique pioneered by the Royal Navy.

NOTES OF STONE FRUITS, COFFEE, AND DECADENT CHOCOLATE

Black Tot Historic Solera has notes of figs, plums and rich chocolate, along with creamy fudge and warming winter spices. On the palate the intense chocolate character continues along with a hint of lightly roasted coffee. The finish is long with charred citrus zest, tropical fruits, and lingering spice.

UNIQUE SOLERA BLENDING METHOD

Solera's magic lies in blending rums of various ages. The younger rum interacts with the concentrated essence of older expressions, acquiring richer characteristics with each step. This continuous marriage between these various ageing rums results in a rum showcasing remarkable depth and character.

CHAMPIONING TRANSPARENCY AND PROVENANCE

Leading by example, the full breakdown of each rum in the Black Tot blend is shared in percentage terms. With an unyielding commitment to provenance and quality of these individual components, Black Tot crafts a spirit that highlights the rum-making expertise of its Guyanese, Barbadian and Jamaican origins.

BEST ENJOYED NEAT

Black Tot Historic Solera is best enjoyed neat and in bold, rum-forward cocktails to showcase the depth and complexity of the spirit.

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