

HAMPDEN ESTATE 8YO TRADITIONAL JAMAICAN POT STILL RUM

70CL | 46% |



TRADITIONAL JAMAICAN POT STILL RUM

Hampden Estate 8yo is a fantastic full bodied sipping rum, made using traditional techniques at the legendary Hampden Distillery in Jamaica. Hampden Estate dates back to 1753, when the distillery was established. The distillery is itself a piece of rum history, as it has been in continuous operation ever since.

LAYERS OF FLAVOUR WITH NOTES OF TROPICAL FRUIT AND TOASTED SPICE

Layers and layers of fruit on the nose; banana, pineapple, passion fruit, papaya, guava, lime, orange and nectarine, are carefully balanced by toasted spices (mostly clove), cream and a touch of funky oiliness. New car leather, wet earth and oak notes mingle with the generous fruity notes on the palate.

THE FIVE PILLARS OF HAMPDEN ESTATE

Ever since it was established in the mid-1750's Hampden has upheld 5 core pillars of production; Natural Fermentation, to develop esters and funky flavours; Natural Spring Water from a natural spring 4km from the distillery; 100% Pot Still Distillation, one of the last distilleries to do so; Tropically Aged to enhance tropical vibrancy; No Sugar or Additives, just traditional and honest rum.

100% POT STILL RUM

Hampden Estate uses only traditional pot stills in their production, and combined with tropical aging for 8 years makes a rich, full bodied and smooth rum. The rums mature far quicker in in tropical climate, and gain far more vibrancy and complexity. The Hampden Estate range are the first tropically aged rums from Hampden Estate in over 260 years.

🍷 BEST SERVED NEAT

Hampden Estate 8yo is best served neat or on the rocks to fully appreciate it's rich and complex flavour, and the never-ending layers of fruity notes. It can also be mixed into classic rum cocktails, and is delicious when mixed with pineapple juice and a squeeze of lime.