

HAMPDEN ESTATE RUM FIRE

70CL | 63% |



UNAGED CLASSIC HIGH ESTER JAMAICAN RUM

Launched in Jamaica in 2011, Rum Fire is the most classically Jamaican example of Hampden's aromatic style.

PUNCHY WITH FLAVOURS OF STEWED PINEAPPLE, CARDAMOM AND OVERRIPE BANANA

Bottled at 63%, Rum Fire starts off spicy and opens up nicely with a splash of water. Fruity and funky profile with flavours of ripe and cooked fruit – bananas, pineapple, star fruit and grapefruit, cardamom, a hint of vanilla and a nutty dryness on the finish.



PERFECT FOR COCKTAILS AND MIXED DRINKS

Intense, spicy and full of overripe and candied tropical fruit, Rum Fire is the perfect way to add personality and vibrancy to mixed drinks.

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, which ensures a full bodied flavour and plenty of complexity. The name Rum Fire comes from the tradition of setting any rum smuggled out of the distilleries on fire to prove their alcoholic strength.