

Bapt & Clem's



Spirit: Traditional rum (molasses)
Country: El Salvador
Distillery: Ingenio La Cabana
Age: 5 years
Alcohol degree: 48.5°
Residual sugar: 1.5 g/L

History of the Rum in Salvador

“Traditional” rums

The country is the smallest in Central America. It is located on the west coast. Coffee cultivation was developed from 1860 onwards, and the country has become a major producer. It is also well known for its sugar cane production (80,000 hectares for 7,000 growers), thanks to its rich volcanic soils and tropical climate. The sugar industry is therefore very prosperous. The few thousand liters of rums produced are traditional molasses rums, distilled in column stills.

History of the distillery Ingenio La Cabana

Ingenio La Cabana is one of the country's largest sugar companies (founded around 1920).

It is a diversified company located to the north of San Salvador, whose main activity is based on a sugarcane plantation, a sugar mill and a modern alcohol plant (built in 1999) equipped with a multi-column still that produces various spirits and liqueurs for the leisure and industrial markets. In the early 2000s, the company took advantage of the resurgence of rum as a premium beverage and launched its own brand.

Distillation

This rum is made from molasses.

It is a blend of light rums with high degrees of distillation and heavier rums, loaded with congeners and lower in alcohol.

This blend represents a batch of 3,000 bottles.

Tasting note

Beautiful gold color with darker highlights.

Clean, medium-intensity nose with aromas of cut herbs, dried flowers, light molasses, melon jam, English candy and nail polish. Lots of finesse.

The palate is soft, with supple tannins and intense flavors: pineapple, baked apples, lightly toasted bread and vanilla. Long on the palate.



AGING in Darroze cellars

No added sugar or woodiness, all spirits of the range are naturals.

The spirits are classically aged in ex-bourbon American oak casks. Of course, like all Bapt & Clem's rums, they are aged without any added sugar. The first 3 years of aging were carried out in El Salvador, followed by over 2 years in 4 Sauternes casks, 1 Spanish Fino, 1 Oloroso and 1 Manzanilla.



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