

Bapt & Clem's



Spirit: Traditional rum (molasses)
Country: Trinidad and Tobago
Distillery: Angostura
Age: 4 years
Alcohol degree: 47°
Residual sugar: 1.8 g/L

History of the Rum in Trinidad and Tobago

Trinidad and Tobago is a country composed of two mountainous, forested islands. It is one of the most economically advanced countries in the Caribbean. With its strong agricultural traditions, the country is an important producer of alcoholic beverages. The colonization of the country by the Europeans marked the development of rum distillation, an alcoholic beverage made from molasses, the residue of sugarcane cultivation. The Angostura distillery is the flagship of rum in Trinidad and Tobago.

History of the distillery Angostura

Angostura was originally a medicinal tonic, invented by Dr Siegert, a German doctor who came to Venezuela to help Simon Bolivar during the struggle for independence.

To ease the soldiers' fever, he invented a bitter liqueur, made using local plants and spices. This liqueur was named after the Venezuelan port of Angostura (now known as Ciudad Bolivar). Political instability forced the company to leave Venezuela for Trinidad. However, the success of Angostura bitters is still going strong and is an essential ingredient for every self-respecting barman.

At the beginning of the 20th century, the Angostura company moved into the rum business, initially bottling production from other distilleries. In 1945, after many years of intensive research into fermentation and distillation methods, Angostura built a modern distillery capable of producing rum on a large scale. In recent years, Angostura has doubled its distillation & storage capacity in Trinidad, with average production going from 1.3 million litres in 1960 to 20 million litres in 1998. Over 98% of the production is exported worldwide.

Distillation

Since 1947, the distillation is done in continuous with the help of a still with five columns which allows to concentrate the alcohol between 80% and 95%.

Tasting note

Straw yellow colour with golden tints.

The nose is very elegant, with notes of sugarcane, dried fruit (dates, apricot), spices, honey and beeswax mingling with notes of custard, caramel cream and mild pepper.

Notes of spice on the palate also: pepper and balsamic. Round and smooth on the palate. Very long.



AGING in Darroze cellars

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

After several years of aging in Trinidad in old American white oak bourbon barrels, these rums finish their aging in Gascony in small 220 liter barrels that have previously aged Sauternes wines but also in old 550 liters vats, previously used for ageing Fino, Oloroso and Manzanilla.



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