

Bapt & Clem's



Traditionnal Rum (Molasses Rum)

Origin : République Dominicaine

Age : 6 years old - 46°5

Distillery: Alcoholes Finos Dominicanos

Volume

Price €

75cl

History of Rum in Dominican Republic

The first distilleries operated at the end of the 19th century, under the influence of Spanish and Cuban immigrants. The inhabitants of the Dominican Republic appreciate quality local rums, and 90% of the production is consumed locally.

History of the distillery Alcoholes Finos Dominicanos

Alcoholes Finos Dominicanos, SA (AFD) is an AGROINDUSTRIA dedicated to the production of rums from Dominican sugarcane juice created in 2010. The company is certified 97% green, which is of course extremely rare. AFD is a pioneer in the sector thanks to its mastery of local sugarcane sourcing and distillation.

For several decades, the company has been engaged in significant programs to respect the environment while constantly improving the quality of the rums produced. Its particularity is that it produces all the energy it needs thanks to the biomass provided by the bagasse (the wood of the sugar cane). The sugar cane comes from its own estate as well as from partner fields.

A total of 80,000 hectares are used to supply the distillery. Nearly 20 million liters are produced each year, 2/3 of which are exported. It is one of the most modern distilleries in the Caribbean/Latin America and supplies most of the major brands of rums in the Dominican Republic (Barcello, Canaveral or Siboney).

Distillation

The fermentation of the molasses takes about 18 hours. The distillation apparatus consists of five stainless steel columns as well as a battery of fermentation tanks of 1800 Hl.

Tasting note

A beautiful golden and shiny colour.

The nose is very floral: mint, fennel, almost medicinal aromas. Very elegant, the bouquet then develops with aromas of toffee, dried apricot and stewed fruit. This rum's palate is generous, with notes of sugar cane, praline and cereals emerging. Long and complex.

This 6 year old Bapt&Clems rum began its aging in the Dominican Republic in bourbon barrels and some French oak barrels. Since October 2020, they finish their aging in barrels from a Sauternes property. This finish brings complexity and fatness to these dry rums, without added sugars.