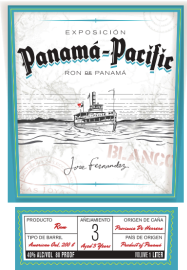


# PANAMÁ PACIFIC

**"These rums are absurdly good."** - Dave Catania, Spirits Evangelist

**"100% about the quality of the cane...can easily turn the evening into a metaphysical exercise."** -Jack Orion, Rum Ratings

**Exposición Panamá-Pacific Rum** is a Spanish-style molasses-derived rum made at the Ingenio San Carlos distillery in Panama. Production of our rum begins deep in the country's interior, in the Provincia de Herrera region, where we harvest our sugarcane only during its optimal maturity, between the months of January and May. Once harvested, we must extract the vibrant sugarcane's succulent juices within a short twelve-hour window in order to retain their bright, fresh sweetness. The extracted cane juices are then evaporated into a rich, delicious molasses, to which we add our own special proprietary yeasts in order to ferment the sugars over two days into a low-alcohol molasses mash which will then be strengthened through distillation. In keeping with early rum production traditions originally applied in Cuba, we then distill the molasses in our historic Coffey copper column still to a slightly lower proof than is normally achieved in other distilleries, creating our rum's signature richer, fuller flavor and character. After distillation, we rest the fresh cane spirit in Kentucky bourbon casks initially for three years. Samples of that young rum are then carefully reviewed to determine integrity for a potentially longer aging regimen. Those rum selections deemed worthy of an extended maturation are then transferred into exhausted Tennessee whiskey barrels, whose oak flavors are more depleted, for a gentle imparting of vanilla, caramel and butterscotch notes without over-dominating our balanced cane and molasses essence. During this long aging, the rum rests in horizontally-stacked casks until optimal flavors are attained. Panama's year-round hot and humid climate of an average 35° C (95° F) is the perfect environment for our rum to mature under the careful supervision of our always attentive quality control team. We bottle no rum until it has entirely achieved the stated age. Panamá-Pacific's age statement reflects the youngest rum in the blend, not just a portion of it.



## **Panamá Pacific Rum 3 Year Blanco** **12/1.0L**

Freshly distilled sugarcane laid into used American Oak bourbon whiskey casks for 3 years. The rum is then is filtered using a natural process that removes color without removing flavor. Our Blanco 3-year rum displays subtle tropical aromas of gardenia and jasmine balanced with a vegetal tang of fresh green sugarcane. Flavors of banana pudding with vanilla wafer cookies, jungle-fresh papaya and shortbread are balanced by a gentle acidity. The dry finish carries notes of white pepper, cinnamon and pistachio.

## **Panamá Pacific Rum 9 Year** **6/.750L**

**Gold Medal – '16 RumXP International Rum Expert Tasting Panel** **92 Points – Beverage Tasting Institute**

Freshly distilled sugarcane laid into used American Oak bourbon whiskey casks for initially for 3 years before a 6-year finishing in used Tennessee and Canadian rye whiskey casks that have been toasted, not charred. A sweet caramel palate quickly gives way to charred wet wood, with golden raisin close behind, before subtle coconut husk and banana notes lead to a nice, long, buttery wood finish.



## **Panamá Pacific Rum 23 Year** **6/.750L**

**Gold Medal – '16 RumXP International Rum Expert Tasting Panel** **96 Points – Beverage Tasting Institute**  
**'Superlative' Platinum Award – '16 Beverage Tasting Institute, Ranking #1 in its Aged Rum Category!**

Freshly distilled sugarcane laid into used American Oak bourbon whiskey casks for initially for 3 years before a 6-year finishing in used Tennessee and Canadian rye whiskey casks that have been toasted, not charred. The palate presents a delicate caramel butter, before a bright warmth leading to rich wood, a little more cherry-almond, then crushed cacao nibs. Delicious dessert notes fade into wood in the finish.

