

PANAMÁ PACIFIC



“Very unique; a distinctive blend of molasses and caramel with the perfect touch of funk behind the tropical fruit, tobacco and lingering candied nuances. Stunning purity.” - Wyatt Peabody, Spirits Journalist

“Broad sweetness swiftly gives way to a spicy blend of black pepper, ginger and a touch of prune.” - Whisky Advocate

“These rums are absurdly good.”

- Dave Catania, Spirits Evangelist, Burke Distributing

“100% about the quality of the cane... can easily turn the evening into a metaphysical exercise.”

- Jack Orion, Rum Ratings

Year Founded: 2015

Region: Panama

Founder: Jake Lustig

Distillers: Don Pancho (aka Francisco José Fernández Pérez) and Carlos Esquivel

Fun Fact: 2015 was the centennial anniversary for the Panamá-Pacific International Exposition world fair in San Francisco which celebrated the completion of the Panama Canal and what Panamá-Pacific rum is named after.

-Additive Free-

Exposición Panamá-Pacific Rum is a Spanish-style molasses-derived rum made at the San Carlos distillery in the Provincia de Herrera region of Panamá. Panamá'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. Once harvested, we must extract the vibrant sXugarcane'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.



3-Year Blanco

The 3-year-old expression begins with freshly distilled sugar cane molasses that is placed in used American oak bourbon whiskey barrels for 3 years. The rum is then filtered using a natural process that removes color without stripping away flavor. Our 3-year-old white rum displays subtle tropical aromas of gardenia and jasmine balanced with a vegetal taste of fresh green sugar cane. Flavors of banana pudding with vanilla cookies, fresh jungle papaya and butter cookies are balanced with a gentle acidity. The dry finish carries notes of white pepper, cinnamon and pistachio.



9-Year

Panama-Pacific Rum 9 Year begins with freshly distilled sugar cane molasses that is placed in used American oak bourbon barrels initially for 3 years before a 6-year finish in Tennessee and Canadian rye barrels that have been toasted, not charred. The interaction between these barrels maintains the desired balance between the intrinsic qualities of the rum and the characteristics introduced by the oak. The 9-year-old expression offers aromas of warm butter, custard flan and golden raisins floating on a bed of spiced dried cherry and apricot. A sweet caramel palate quickly gives way to charred wet wood, with golden raisins close behind, before subtle notes of coconut and banana peel lead into a pleasant, long, buttery wood finish.

92 Points – Beverage Tasting Institute



23-Year

Our signature 23-year-old expression begins with freshly distilled sugar cane molasses placed in used American oak bourbon casks initially for 3 years before a 20-year finish in Canadian and Tennessee rye casks that have been toasted, not charred. The interaction between these casks maintains the desired balance between the intrinsic qualities of the rum and the characteristics introduced by the oak. This rum opens with aromas of vanilla, tannins and sugar toasted in Irish butter that meld with coconut, banana and cherry-almond mass. The palate features a delicate butterscotch, before a bright warmth leading into rich wood, a bit more cherry-almond, then crushed cocoa nibs. The delicious dessert notes fade into wood on the finish.

96 Points - Distiller.com

96 Points - Tasting.com

92 Points - Beverage Tasting Institute