



BRISTOL CLASSIC RUM

Cuba 2003 Sherrywood - 43% vol/abv

One of the most exceptional Cuban Rums

Distilleria de Sancti Spiritus is located in a central Cuban city that shares the same name. It stands as one of the last active distilleries on the island, a testament to resilience and historical significance. Many other distilleries ceased operations or relocated following the rise of Fidel Castro's regime, which brought about a period of repression and the imposition of stringent US embargoes. These political and economic pressures forced numerous businesses to shut down or flee, however Distilleria de Sancti Spiritus managed to endure.

The Rionda family, founders, began their journey in the sugar industry around 1891. They established the Tuinucú Sugar Company in the province of Sancti Spiritus, which was conveniently located near the original Bacardi distillery. This proximity to another renowned distillery likely influenced operations and ambitions. In 1946, the Riondas expanded their enterprise by creating the 'Paraiso Distillery'. Just five years later, in 1951, they consolidated the Tuinucú Sugar Company into a combined plantation and distillery operation. This strategic move allowed them to streamline their processes and increase production.



The Cuban revolution in the late 1950s brought significant changes when the new government took control of the entire operation. However, it has continued to produce renowned Rum. There are even rumours that it has supplied Havana Club over the years. This air of mystery and intrigue only adds to the allure and excitement surrounding this exceptional sipping rum.

Distilled on a column still, this Rum bottled in 2016 is typical of the Cuban style and benefits from a finish in ex-Sherry casks, enhancing the traditional 'Rum-raisin' ice cream notes with a notable texture. Rich, indulgent, and chocolatey on the nose, this very appealing Rum literally explodes on the palate, offering a beautiful length with vanilla and spices.

A number of casks arrived into our warehouse during 2008, having spent 5 years maturation in the tropical climate of the West Indies.

Harvey Nichols Ltd described this 2003 Cuban Sherrywood finish as 'one of the most exceptional Cuban Rums to have ever crossed our path'.