



BRISTOL CLASSIC RUM

Nicaragua 2004 - 47% vol/abv.

Lovely soft fruit with candy and violets on the nose

If you have a deep passion for Rum, it is essential to explore this remarkable Nicaragua 2004 released by Bristol Classic Rum. Over the years, we have carefully matured variations that genuinely reflect the authentic essence of Nicaragua. The moniker “land of lakes and volcanoes” for Nicaragua originates from the many lagoons, lakes, and waterways as well as the series of volcanoes that extend from the northern to the southern part of the country along its Pacific coastline.

The country’s rich cultural heritage has resulted in a diverse range of folklore, music, literature and cuisine. Nicaragua has one major facility for Rum distillation - Compania Licorera de Nicaragua, San Antonio (CLNSA) which has been a leader in producing neutral spirits, aged alcohol, branded Rum and bulk Rum for over a century.



What makes Nicaraguan Rum stand out is the exceptional quality and craftsmanship throughout production. It is made using only the finest raw materials, grown in fertile soil. These elements are carefully harvested and then distilled using traditional methods that have been handed down through generations.

The latest vintage in the series of Nicaraguan Rum from Bristol Classic Rum showcases remarkable delicacy and sophistication. It successfully combines the fruity and rich character of Rum with more woody and floral undertones.

A full golden colour has been gained from 18 years maturation in American Oak casks. There is lovely soft fruit with candy and violets on the nose which leads to a soft and long palate offering up tropical fruits, violet and sandalwood.

These casks arrived into the UK during 2013 and were bottled in Scotland during 2022 at 47% vol/abv.

There is no added sugar and this Rum is free from chill-filtration.