



BRISTOL CLASSIC RUM

Reserve Rum of Panama - 47% vol/abv.

Panama is a Rum-producing country to keep an eye on.

Falling head-over-heels for the captivating charm of Rum is too easy, and in the Spanish-speaking world, the beloved “Ron” is meant to be savoured in a variety of ways – be it in cocktails, straight, on the rocks or paired delightfully with cigars, coffee or fine cuisine.

In Latin America, a Rum-producing country to keep a close eye on is Panama. Carnivals there are a big deal and Panamanian Rum is everywhere among the amazing parties, as well as being part of everyone’s celebration.

Panama, although relatively new to the Rum-making industry, is demonstrating a capability to produce high-quality product that can rival the more established Rum-producing countries. The favourable conditions in this diverse region are likely influenced by its close proximity to the Caribbean Sea.

Bottled from casks produced by Varela Hermanos SA at their Don José Distillery, a former sugar factory founded in 1908, this particular distillery is the largest producer of Rum in the country and operates a four-column continuous still to produce for a number of Rum brands.

Our stunning Reserve Rum of Panama was distilled in 2010, aged in American refilled oak casks and bottled at 47% vol/abv. during 2022.

This Panama 2010 has a nose that features fruit, candy and wood along with floral notes. On the palate it offers a mid-length experience with well-integrated fruit and wood, culminating in a balanced finish that carries a hint of sweetness. The Rum-raisin ice cream hints, reminiscent of the traditional Cuban style, are comforting and warm, yet this spirit remains very approachable.

Overall, it is a well-crafted and thoughtfully presented Rum that embodies the unique qualities of Panama’s tradition. It’s a testament to the country’s growing presence in the world of fine aged Rum.

Sugar levels are 0.0092g/mL with no artificial colouring added.

