



BRISTOL CLASSIC RUM

Dominican Republic 2013 Madeira Cask - 47% vol/abv.

It's a way of life for Dominicans

For those who have a taste for exquisite Rum, this is a limited-edition release that has recently gained recognition at UISGE 2024.

Dominican Republic Rum isn't just a social drink for islanders, but a way of life. With an exquisite 2nd maturation in Madeira wood, Bristol Classic Rum have further emphasised the importance of Rum within Dominican culture.

The presence of sugarcane as the predominant feature of the countryside on this Caribbean Island indicates the significance of the sugar industry, which acts as the main supplier of molasses for the majority of distilleries.

It is believed that the Rum produced in the Dominican Republic bears a resemblance to those from Cuba, mainly due to the historical ties between the two nations and the influx of Cuban immigrants. Consequently, it is evident that exceptional light-style rum and exquisite cigars became prevalent in the region.

Column distilled in 2013 and matured in tropical conditions for duration of five years before making its way to the United Kingdom during 2018. In keeping with the trend of previous releases from BCR, this particular release was bottled in 2021 with careful consideration given to its strength, resulting in a responsible alcohol content of 47% vol/abv. This deliberate approach has allowed the unique flavours and characteristics of the spirit to develop and flourish.

The medium golden colour, fruity aroma and touch of sweetness and wood on the nose are a wonderful sensory experience. With good length on the palate which is light with banana and slight chocolate. The Madeira finish is there leading into a nicely balanced finish as a harmonious combination.

This Dominican Republic 2013 was not chill filtered before bottling. Sugar levels are 0.0029g/mL, and naturally, no artificial colouring was added.

