

HABITATION VELIER

The House of Pure Single Rums

The Habitation Velier range highlights the unique character of "Pure Single Rums," crafted in collaboration with the world's best distillers. It focuses exclusively on unique rums developed in close partnership with selected producers, with each bottling reflecting the techniques, styles, and regional traditions specific to the distillery of origin.

All rums are bottled at high proof, either straight from the still or cask strength, with no additives. For aged rums, maturation takes place entirely at the distillery where they were produced. The labels have an educational character and feature detailed technical information, including angel's share, the types of stills used, congener levels, and, where applicable, the "marks" that distinguish different production styles. With more than 60 references from 19 distilleries to date, the range offers a unique educational insight into the diverse possibilities of 100% Pot Still rums.

MHOBA WHITE PRODUCTION



Raw material	Fresh sugar cane juice – N49 + N57
Still type	Pot still
Fermentation time	28 days + 14 days
Congener level	3019.7 gr/hpa
Bottling strength	66.2 % ABV

This is the first time that Habitation Velier has bottled a white rum from the Mhoba distillery in South Africa. This rum is made from pure N49 + N57 cane juice, both local varieties that grow in the Mpumalanga River Valley, in the northeast of the country, where the distillery is located. The cane juice comes from freshly cut canes, organically grown and manually pressed in a handmade press. This blend showcases a dual fermentation process: the primary component undergoes a long 28-day wild fermentation using pressed cane juice and dunder from previous distillations. Additionally, a smaller portion of the blend is produced through a 14-day fermentation process with a higher organic content, creating a distinctive profile. After distillation in custom-made stills crafted by the master distiller himself, followed by uncontrolled wild open-air fermentation, the new-make is collected in small fractions or separate cuts, and the finest cuts are then blended. Bottled at 66.2%, this edition has a congener content of 3019.7 gr/hlap

TASTING NOTES

Nose: Bold and intense. The initial notes reveal a typical fermentary richness, marked by aromas of black olive and varnish. The overall profile is powerful and balanced, with great depth.

Palate: Concentrated and explosive. The texture is ample, driven by flavors of muscovado sugar and ripe banana. The aromatic intensity quickly sets in, showing remarkable persistence.

Finish: Long and expressive. Slightly smoky notes blend with a hint of zesty citrus, bringing freshness and relief.

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