

CABEZA LLENA

CUBA 1948

La Maison & Velier presents a series of unique bottlings, the "Aconcha Series", showcasing old and rare Cuban rums. Launched in 2024, the first release, named Hoy Como Ayer (Cuba 1956), paid tribute to the pivotal years of the Revolution. This second edition, once again illustrated by a work of Cuban artist Aconcha, continues this journey of remembrance by unveiling vintage rums fully aged under tropical conditions, standing as witnesses of a bygone era.



Cabeza Llena - 2023
(Mixed media, marouflage, collage, Acrylic, pigment, Posca marker, label, cardboard, lace. Canvas on stretcher; 92 x 73 cm)

PRODUCTION

Cask type	Ex-Rum
Ageing	Tropical
Bottling strength	49,1%
Number of bottles	256

Very old molasses rum fully aged under Cuba's tropical climate, Cabeza Llena - Cuba 1948 was distilled at a time when Havana shone with cultural effervescence despite marked political instability. Its distillery of origin has not been formally identified, but radiocarbon analysis confirms a distillation prior to 1955.

Decades of maturation have made it a true witness to the golden age of Cuban rum, a period when the island was a global hub for sugar and rum production. Its aromatic and flavor profile, untouched by time, brilliantly withstands the passing years to revive this bygone era. This rare vintage is offered in limited edition and bottled at cask strength, 49.1%.

TASTING NOTES

Color: mahogany.

Nose: rich, complex. Remarkably fresh and fruity (apricot, orange, prune), the aromatic palette is also enriched by beautifully refined notes of beeswax. At this stage, the comparison with a very old natural sweet wine such as Rasteau or Banyuls comes naturally.

Palate: both delicate and vibrant. Supported by an incredibly silky texture, the flavor profile overflows with exotic fruits (very ripe banana and mango, roasted pineapple, melon). Becoming increasingly powdery (cocoa, grated ginger), its texture recalls the skin of a vineyard peach bitten into with full intensity.

Finish: dense, full-bodied. Marked by intertwined flavors of orange and dark chocolate, the finish gradually takes on an ever more autumnal dimension (chestnut, date, dried leaf). Radiant with maturity, it nonetheless retains an unfailing minty freshness. From the empty glass arise aromas of precious woods, rice powder, and lightly burnt sugarcane syrup.

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