

HAMPDEN

ESTATE

PURE SINGLE JAMAICAN RUM

Founded in 1753, Hampden Estate has been distilling rum for nearly three centuries in the parish of Trelawny, historically regarded as the grand cru of Jamaican rum. Hampden Estate is internationally renowned for producing powerful and intensely aromatic rums. Since its beginnings, the distillery has crafted iconic heavy pot still rums, using unique methods that show a remarkable aromatic profile and an exceptional taste. In 2010, the distillery began aging its rums on site - in the Jamaican tropical climate - before releasing its official bottlings for the first time in history starting in 2018.



HAMPDEN FIFTEEN

PRODUCTION

Raw material	Molasses, cane vinegar, dunder & muck
Still type	Double retort Pot still
Cask type	Ex-Bourbon Barrel
Aging	15 Years, 100 % Tropical
Bottling strength	50 % ABV

Hampden Fifteen stands as the **distillery's oldest release to date**, having been matured in Jamaica's tropical climate for fifteen full years. For the first time ever, Hampden showcase its unique heavy pot still character in the context of tropical long aging. The hot and humid conditions of the Estate's warehouse concentrate esters and flavors to levels comparable to a 45-year-old whisky or cognac aged in Europe. This small batch release carries an **ester content of 200-400 g/HLAP** at distillation, corresponding to LROK, an old "mark" first created back in 1952. Its aromatic profile, shaped by extended aging in bourbon barrels, unveils layers of rich fruit and sultry oxidative notes.

TASTING NOTES

Color: Antique gold with copper highlights.

Nose: Rich and smooth. With fine peppery and marmalade tones, the aromatic palette gradually develops tertiary notes of great maturity (fig, almond paste, roasted walnut). Increasingly oxidative (currant) and empyreumatic (burnt cane, incense), it slowly takes on honeyed and heady accents that are truly captivating.

Palate: Lively and creamy. Marked by pronounced flavors of macerated fruits (mango, guava), diesel and candied ginger, the flavor profile strikes new territory with notes of cacao nib and sweet almond milk showing a texture of great finesse. Gradually, cinnamon powder and walnut husk make way across the palate.

Finish: Silky, tannic. Cane sugar infused with a sweet woodiness opens into a very concentrated finish. In turn earthy (cocoa, ginger), fruity (mango), floral (mignonette, carnation) and nutty (almond milk, walnut husk), the retro-olfaction provides a complete synthesis of the nose and palate. Later, the empty glass highlights the medicinal and terpenic character of Hampden.