

NATIONAL RUMS OF JAMAICA LTD

The National Rums of Jamaica LTD is a rum producing and exporting company that is jointly owned by the government of Jamaica, West Indies Rum Distillery Ltd. of Barbados and Demerara Distillers of Guyana, and encompasses Long Pond Distillery and Clarendon Distillery. In the early 19th century, Jamaica was the largest rum producer in the world, with more than a hundred sugar estates and just as many distilleries. Like the other ex-British colonies - Barbados, Trinidad, Guyana - Jamaica has been historically a supplier of rum for the British blenders in Europe and distilleries did not release official house bottlings. Managing the raw materials and the fermentation process, Long Pond distillery is now in charge to reproduce also marks made in the past by other distilleries now closed.

LONG POND 2005 Cambridge STC♥E



PRODUCTION

Raw material	Molasses
Still type	Pot still
Cask type	Ex-Bourbon
Age	18 years
Bottling strength	60 %

As part of the Simon Thomson Cambridge Estate (STCE) category, this Long Pond aged entirely in a tropical climate in bourbon barrels has an ester content of 550-700 grams per hectolitre of pure alcohol. Under the influence of the empyreumatic and medicinal elements bestowed in the height of its youth, over the years the palette of flavours and aromas has taken on exotic, vanilla and powdery tones, as demonstrated by the cocoa retro-nasal olfaction.

TASTING NOTES

Nose: Refined and distinguished. The wonderfully well-balanced nose is at once apricot, mineral, empyreumatic (hydrocarbon), exotic (mango), camphoric, roasted (coffee), chocolatey, rooty (ginger), hot (Cayenne pepper), woody (sandalwood), spicy (cardamom) and floral (honeysuckle).

Palate: Lively and full. Revealing a delicate texture, the attack exactly reproduces the nose's mineral, empyreumatic and hot character. The mid-palate then seizes on fruity (apricot, mango), vanilla and finely woody notes.

Finish: Long and rich. At the start of the finish, cane sugar, molasses and geranium honey soften the flavour palette. The unctuous after-taste is characterized by notes of salted butter caramel and toffee.

Export Market Manager – Daniele BIONDI • d.biondi@lamaisonandvelier.com

Website – www.lamaisonandvelier.com

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