

HAMPDEN
ESTATE
PURE SINGLE JAMAICAN RUM

HAMPDEN

ESTATE

PURE SINGLE JAMAICAN RUM

FIFTEEN

AGED

15
YEARS

Spring Water

Throughout the production process we use solely water flowing from a natural source that collects into an uncontaminated reservoir.

Natural Colour

There is no need to add anything to our rum. Genuine with no marouflage.

No sugar added

Trelawny Endemic Rum

Trelawny is famous for its biodiversity. In Cockpit Country, its most remote area, there are 26 species of native Jamaica birds, the largest butterfly in the Western Hemisphere, and the last Jamaican crocodiles. This rum, produced a few miles from Cockpit Country, is a true testament to the island's unique biodiversity.

Wild Fermentation

Extremely extended fermentation with natural yeasts.

The High Esters Art

Produced using the same unique and secret methods since the 18th century, the result is a spirit with an unmistakable aromatic profile, thanks to a very high level of esters.

Fully Matured in the Tropics

Ageing for 15 years in a tropical climate produces an spirit's character equivalent to 45 years ageing in Europe.

THE OLDEST EXPRESSION
FROM THE ICONIC JAMAICAN DISTILLERY



HAMPDEN ESTATE: THE FRAGRANCE OF TRELAWNY

Founded in 1753 in Jamaica's Trelawny region, Hampden Estate is one of the country's oldest distilleries, renowned for its heavy pot still, high ester rum.

Surrounded by lush biodiversity, the distillery has preserved traditional methods for nearly three centuries, such as complex natural fermentation, mix of raw materials, copper pot still distillation, and the use of pure spring water – crafting unique rums of remarkable depth and authenticity.

Since 2009, the Hussey family has carried on this legacy, introducing on-site tropical aging in 2010.

HAMPDEN FIFTEEN embodies the spirit of the distillery: a bold, expressive rum aged for 15 years in the tropical conditions of the Trelawny Parish. This exceptional expression pays tribute to the distillery's craft, heritage, and mastery of long aging in Jamaica's unique climate.



The background of the image is a dark, atmospheric photograph of a rum warehouse. Numerous wooden barrels, bound with metal hoops, are stacked in rows. The lighting is low, highlighting the textures of the wood and the metallic bands. The barrels are arranged in a way that creates a sense of depth and scale.

THE OLDEST EXPRESSION EVER RELEASED

A new milestone in Hampden Estate's history, HAMPDEN FIFTEEN is the oldest expression ever released, since the distillery began aging its rums on-site at the distillery. It represents a rare opportunity to taste the culmination of fifteen years of tropical maturation.



THE MAGIC OF TROPICAL AGING

Under Jamaica's hot and humid conditions, aging unfolds at an accelerated pace. The angel's share exceeds 75%, intensifying the rum's concentration and aromatic complexity – comparable to that of a 45-year-old whisky aged in Europe.

AN UNMATCHED CONCENTRATION AND AROMATIC COMPLEXITY

Aged in ex-bourbon barrels, HAMPDEN FIFTEEN reveals an intricate aromatic spectrum – fruity, estery, and delicately oxidative – with a signature intensity unique to Hampden Estate. The result is an uncompromising expression of Jamaican rum that is both profound and captivating.





TASTING NOTES

50% ABV

COLOR

Antique gold with copper highlights.

NOSE

Rich and smooth. Finely peppery and delicately candied, the aromatic palette gradually unfolds into tertiary notes of great maturity – fig, almond paste, and roasted walnut. Becoming increasingly oxidative and empyreumatic, it evolves toward honeyed and heady accents that are truly captivating.

PALATE

Both lively and creamy. Marked by pronounced flavors of macerated mango and guava, petrol, and candied ginger, the palate deepens and expands upon the promise of the nose. Powdery, milky, and slightly oily, it reveals a texture of remarkable finesse. Gradually, a dusting of freshly ground cinnamon settles gracefully across the palate.

FINISH

Silky yet tannic. Cane sugar infused with orris concrete opens into a remarkably concentrated finish. In turn powdery (cocoa, ginger), fruity (mango), floral (mignonette, carnation) dance across the finish while the retro-olfaction offers a complete synthesis of nose and palate. Later, the empty glass reveals the medicinal and terpenoid character, emblematic of Hampden Estate.

HAMPDEN

ESTATE

[HAMPDENESTATERUM.COM](https://hampdenestaterum.com)



[@hampdenestaterum](https://www.instagram.com/hampdenestaterum)



[@hampdenestaterum](https://www.facebook.com/hampdenestaterum)