

RUM

DEFINITION

Rum is an alcoholic beverage distilled from fermented sugarcane by-products such as sugarcane juice, sugarcane syrup and molasses.

It is distilled at less than 190 proof (95% abv) and bottled at not less than 80 proof (40% abv).

ORIGIN

- Rum derived from Latin word - Saccharum
- Rum was first produced in the Caribbean countries in the 17th Century.
- The sugar plantations were maintained by slaves who had been brought to the Caribbean from Africa by the British.
- They distilled crude and harsh rum as early as 1647 in small pot stills in the sugarcane fields.
- In those days, it was consumed without maturing and was the drink of English pirates and the British Navy.
- This spirit was termed as “Rumbustion” - meaning uproar and “Rumbullion” - a slang for a fracas or brawl.
- The British Navy issued rum to warm its sailors and treat scurvy.
- Admiral Vernon, nicknamed ‘Old Grog’ realized in 1740 that the heavy consumption of Rum was affecting his crews’ efficiency; he ordered the rum be diluted with water and served.

MANUFACTURING PROCESS OF RUM

Harvesting→ Cutting→ Juice extracted by passing through enormous, very heavy crushing rollers→ Juice boiled→ Sugar concentrated→ Clarified = a thick

syrup→ Passed through a high-speed centrifugal machine (2200 rpm) → Sugar Crystals separated= molasses with about 5% sugar→ fermented→ distilled = **RUM**

STYLES OF RUM

Puerto Rican Rums

- The molasses is fermented in huge vats together with some of the mash from previous fermentation.
- Resultant wash is distilled in Patent Still.
- Filtered with sand and burnt oak.
- Very dry & light-bodied.
- Popular in Spanish-speaking countries like Puerto Rico, Cuba, Venezuela, Haiti, The Virgin Islands, etc.

PRODUCTION OF PUERTO RICAN RUMS

Molasses taken in large vats

↓

+ water + slop from previous batch + cultured yeast

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= quick fermentation (2 to 4 days)

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Produces alcoholic wash with about 7% alcohol v/v



Patent still (80% to 95% v/v)



Aged in used, uncharred oak for 1 to 4 years



Filtered through alternate layers of sand & vegetable charcoal



Color adjustment with caramel



Matured further, blended and bottled

VARIANTS

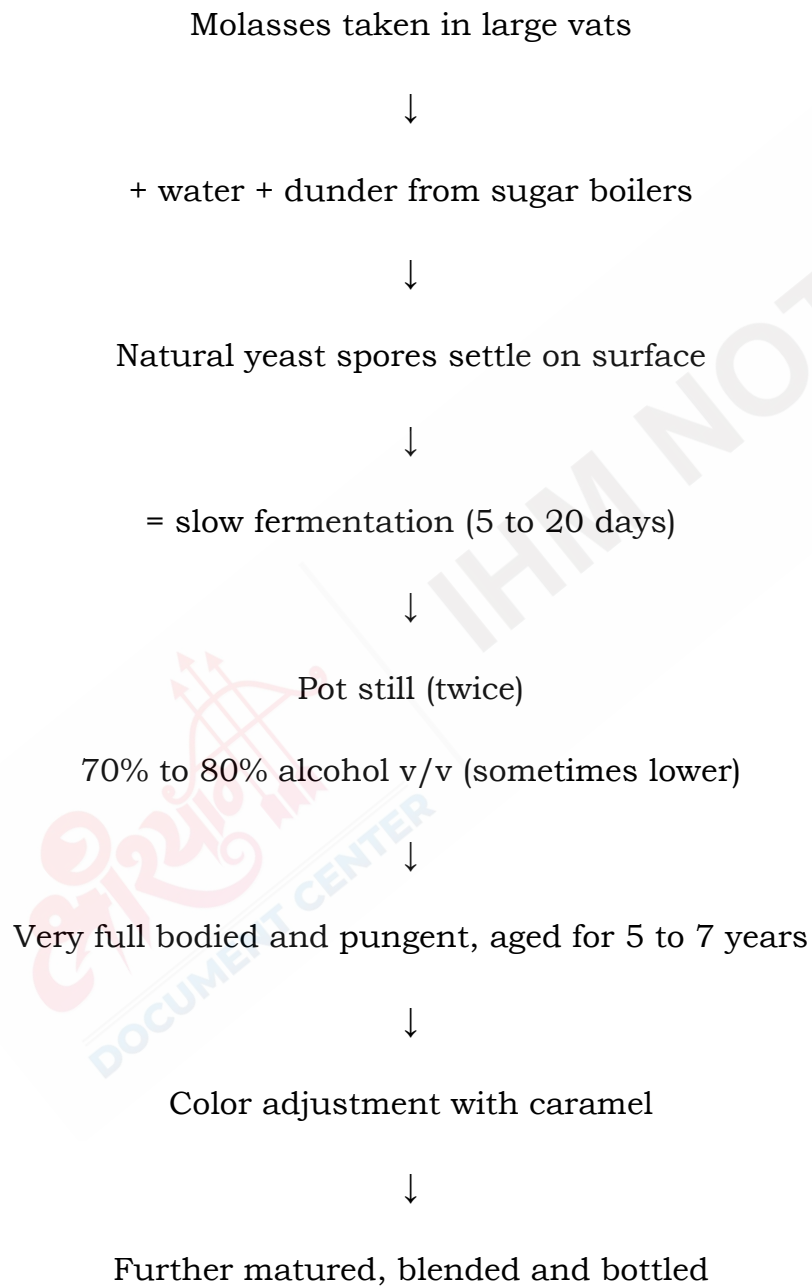
- White/Silver Rum - This is matured for a period of 1 year. It is lighter, paler & more neutral.
- Amber/Gold Rum - This is matured for a period of 3 years. It is heavier, more flavored, often older & deeper with more caramel.
- Vieux/Liqueur Rum - This is matured for a period of more than 6 years.

Jamaican Rums

- Rich, full-bodied & pungent.
- Distilled in Pot Still.
- It is non-filtered.

- Matured for more number of years.
- Popular in English-speaking countries like Jamaica, Trinidad, Barbados, Guyana, etc.

PRODUCTION OF JAMAICAN RUMS



VARIANTS

- Gold/amber – traditionally Jamaican
- Dark Mahogany – lately popular, often labelled: ‘for Planter’s Punch’

* Jamaican rums are also referred to as **London Dock Rums**. Much of the rum is shipped to bonded warehouses of the docks in England & Scotland for aging and blending. The damp climate is ideal for maturing Jamaican Rums.

DEMERARA RUMS

- Made from sugarcane grown along the banks of the Demerara river in Guyana.
- More like Jamaican rums but differences exist due to different soil, climate, variety of sugarcane & use of Patent Still.
- Some are blends of 1/3rd Pot and 2/3rd Patent Still products.
- Much darker, less pungent, has less flavor and finesse.
- Obtainable at 43%, 48%, 57% % 75.5% al v/v.
- Over proof ones are ideal for GROG.

USES OF RUM

- Drunk straight in rum-producing countries
- In The UK, The USA, etc. popular as base for mixed drinks
- Rum & Cola (Cuba Libre)

- In the kitchen – to flambé desserts, ice creams, fruit punch, candies, etc.
- Tobacco flavouring

BRAND NAMES

Puerto Rican – Bacardi, Daiquiri, Don Q, Tropicana, Dry Cane, White diamond, Ron Rico, Palo Viejo, Ron Merito

Jamaican – Lemon Hart, Captain Morgan, Myers, Rope & Anchor, Appleton

Demerara – Lemon Hart, Captain Morgan, Lamb's Navy, Old Jack Dark

