

# 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

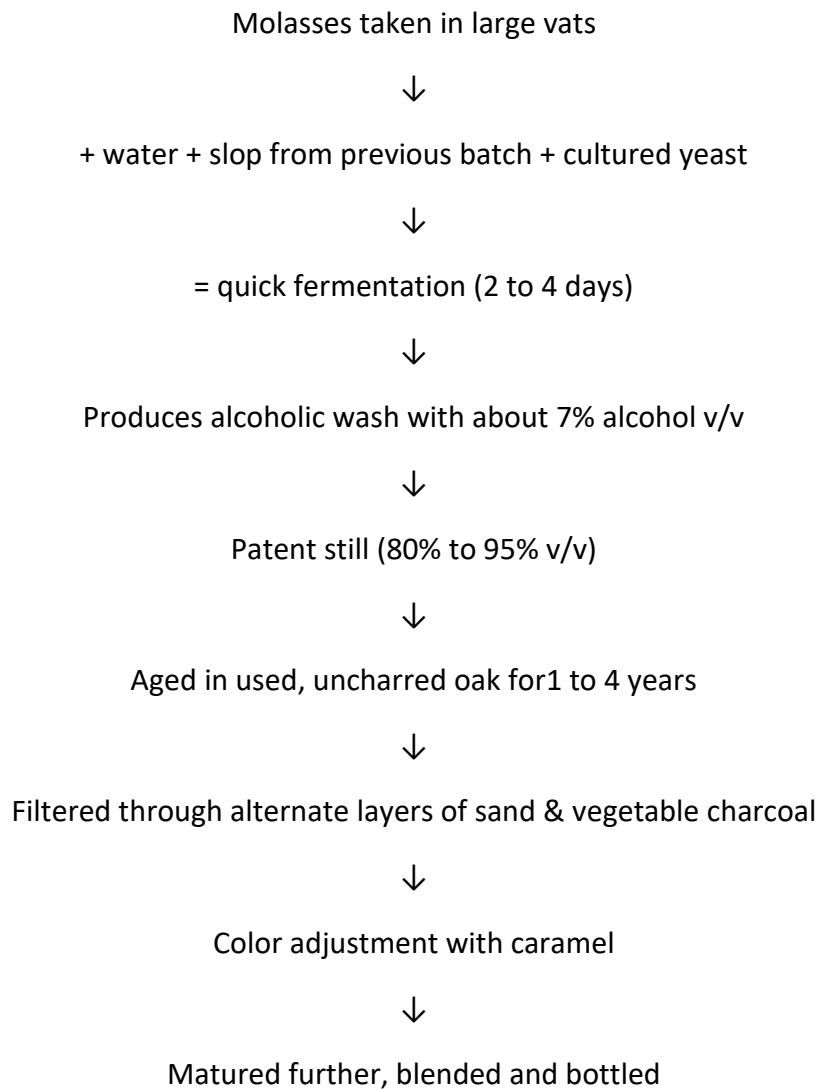
Harvesting→ Cutting→ Juice extracted by passing through enormous, very heavy crushing rollers→ Juice boiled→ Sugar concentrated→ Clarified = a thick syrup→ Passed through a high-speed centrifugal machine (2200 rpm) → Sugar Crystals separated= molasses with about 5% sugar→ fermented→ distilled = **RUM**

## 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**



### **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**

Molasses taken in large vats



+ water + dunder from sugar boilers



Natural yeast spores settle on surface



= slow fermentation (5 to 20 days)



Pot still (twice)

70% to 80% alcohol v/v (sometimes lower)



Very full bodied and pungent, aged for 5 to 7 years



Color adjustment with caramel



Further matured, blended and bottled

### **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 1/3<sup>rd</sup> Pot and 2/3<sup>rd</sup> 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

## **VODKA**

### **DEFINITION**

Vodka is a neutral spirit distilled from any fermented material and treated in a way so as to be without any distinctive colour, taste or aroma.

### **Origin**

- Russia (17th century)
- Spread to Finland, Poland and rest of North-East Europe

Vodka has come from the Russian word “WODKA” meaning, ‘Little Water’

### **SOURCE**

- Most plentiful and least expensive grains
- Principal grain is CORN
- Other grains used are wheat, rye, etc.

### **MANUFACTURING PROCESS**

Distilled at more than 95% v/v



Filtered through alternate layers of vegetable charcoal (Siberian birch) and quartz sand



Dilution with distilled water



Ageing not required

## **FLAVOURED VODKAS**

### **Zubrowka**

- Flavoured with Zubrowka grass from the forests of eastern Poland
- Yellowish tinge & aromatic bouquet
- Exceptionally soft and smooth
- Ice cold – toto - straight

## **FLAVOURED VODKAS**

### **Starka**

- Means 'old'
- Aged for about 10 years in oak casks previously used for ageing fine wines
- Amber colour & typically wine-like aroma
- Popular among brandy lovers

### **Pertsovka**

- Dark brown Russian pepper vodka
- Infusion of capsicum, cayenne & cubeb
- Pleasant aroma with a burning taste
- Czar Peter the Great seasoned his vodka with pepper – Russians still enjoy!

### **Yubileynaya Osobaya**

- Flavoured with brandy & honey among other ingredients
- Referred to as Jubilee Vodka

### **Okhotnichya**

- Flavoured with many herbs
- Definite aroma of heather honey
- Referred to as Hunter's Vodka

### **BRAND NAMES**

- Smirnoff
- Nikolai
- Vladivar
- Bolshoi
- Bolskaya
- Stolichnya
- Moscovskaya
- Newyorkskaya