



## JAMAICA 33 YEARS CASK STRENGTH | SINGLE CASK

**Distillery:** Hampden

Alcoholic content: 54.1% Alc./Vol. – 700 ml

### DESCRIPTION

Hampden distillery is an institution in Jamaica known for its heavy rum charged in aromatic particles (esters) and result of a very long fermentation using with indigenous yeasts and especially a production in copper pot stills. The fermentation uses indigenous yeasts and the old technique of Dunder's rums. The fermentation tanks are made of cedar and the fermentation isn't thermally controlled. This distillery still produces rum of Mark very concentrated in Esters, (higher alcohols) which gives them a typicity and a power in mouth very interesting.

### TASTING NOTES

**Nose:** typically Jamaican and very aromatic, with some notes of ripe bananas, vanilla and currants

**Taste:** the rum is extremely aromatic and very powerful, it still retains a refined and sweet expression. Some notes of ripe banana, salted almond and vanilla as well as dried apricots characterize it

**Finish:** very aromatic and fleshy with a big and pleasant touch of sweet and spicy banana

### THE BASICS

Distilled in: December 1983 | Bottled in: October 2016

Age: 33 years | Distillery: Hampden

Bottle contains: 70 cl | Alcoholic content: 54.1% Alc./Vol.  
Cask Strength | Limited Edition to 250 decanters



Hong Kong edition