

Ogasawara Rum



Nose is vegetal, evokes the taste of artichokes, sugar cane and algae. Mouth is marked by notes of leather, ripe fruits, pears, apples, underlying flavours of deep black sugar. A different structure to caribeean rums, more minerality and almost salty notes. The ending is long and spicy with a beautiful persistent fruitiness.

Mineral and nice salinity

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70cl - alc. 40% vol.

Product Type: Japanese rum

Category: Molasses base

Alcohol: Alc. 40% Vol.

Format: 70cl bottle

Producer: Ogasawara Rum

Region: Pref. of Tokyo

Tasting temp.: Cold to room temp.

Ingredients: Molasses

About the distillery : The Ogasawara archipelago is located in the Pacific, about 1000 km south of the Tokyo prefecture to which it legally belongs. It is composed of about thirty islands enjoying a semi-tropical climate and a beautiful environment that has earned it recognition as a remarkable area by UNESCO. Around 1830, fishermen from other parts of the Pacific began to call in and barter with the inhabitants of the island. They discover rum and gradually understand that they can use their climatic conditions to start the production of sugar cane. It is now the island's main resource, with fruit production. Ogasawara rum was born in the late 19th century from the distillation of a molasses-based product. The inhabitants called it «awazake» and today it is the oldest rum in Japan.

Detailed tasting notes : Lots of minerality and salinity. A vegetal nose that evokes cane juice, seaweed. The palate is marked by notes of leather and very ripe fruits, pear, apple. Underlying deep flavors of black sugar, cocoa. The finish is long and spicy, with a nice fruitiness.