

Santa Maria Gold



We find the power and fruitiness of the crystal, with more roundness and a beautiful expression on dried fruit.

The Gold version of rums lejima aged in oak barrels

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70cl - alc. 37.5% vol.

Product Type: Japanese rum
 Category: Base de jus de canne - âgé
 Alcohol: Alc. 37.5% Vol.
 Format: 70cl bottle
 Producer: lejima Distillery
 Region: Pref. of Okinawa
 Tasting temp.: Cold to room temp.
 Ingredients: Sugar cane juice

Detailed tasting notes : Gold Rum takes on the characteristic tension and fruitiness of the Crystal version, while adding extra roundness and a beautiful expression of dried fruit. On the palate, dried fruit flavors mingle harmoniously with woody notes, creating a richness that is both deep and nuanced.

Tasting recommendations : To fully appreciate Gold Rum, there are several tasting methods available. Enjoy it neat for an authentic, intense experience, or “on the rocks” for a touch of freshness. This rum is also perfect for sipping at the end of a meal, where its woody, fruity notes can be fully expressed. You can also use it to enhance exotic cocktails such as Mai Tai.

About the distillery : lejima Distillery is a young factory since it only exists since 2011. It is located on the island of lejima, west of the main island of Okinawa. Historically, it is a relatively poor place in Japan because the lack of water in these semi-tropical regions has never allowed the cultivation of rice. In contrast, sugar cane has been grown locally since 1630. It is from this local cane that a former Awamori distiller produces Santa Maria rum. The factory policy is very clear: to intervene as little as possible on the steps before distillation (no refrigeration of fermentation tanks for example). The idea being that by working as naturally as possible, the soul of the island of lejima will be transmitted to rum and will allow it to travel outside the limits of the island.