



*Vizcaya* VXOP

**V i z c a y a**

*ultrapremiùm rum*



Vizcaya  
VXOP

# History of Rum



- ❖ Sugar cane, the « Magical Plant », was first cultivated in Asia, 10 000 years ago.

- ❖ End of XV: Sugar Cane was brought to the Caribbean by Christopher Columbus.

End of XVII : first distillation of molasses (Barbados).



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## Where can you find rum ?

Even though the Caribbean islands are the center of world rum production, rum is made almost all over the world, including :

- ❖ South America (Brazil, Venezuela, Guyana)
  - ❖ Europe (UK, Spain)
- ❖ Asia (India, Philippines, Thailand)
  - ❖ Africa
- ❖ Australia & New Zealand

*Rum is the best-selling spirit in the world with 1500 brands, made in more than 40 countries!*



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## The raw material: Sugar Cane



- ❖ Sugar Cane is a grass, mainly used for sugar production.

What to look for in the sugar cane:

- ❖ High sugar content
- ❖ High fiber content
- ❖ Strong and resistant body



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## The Distillation Basis

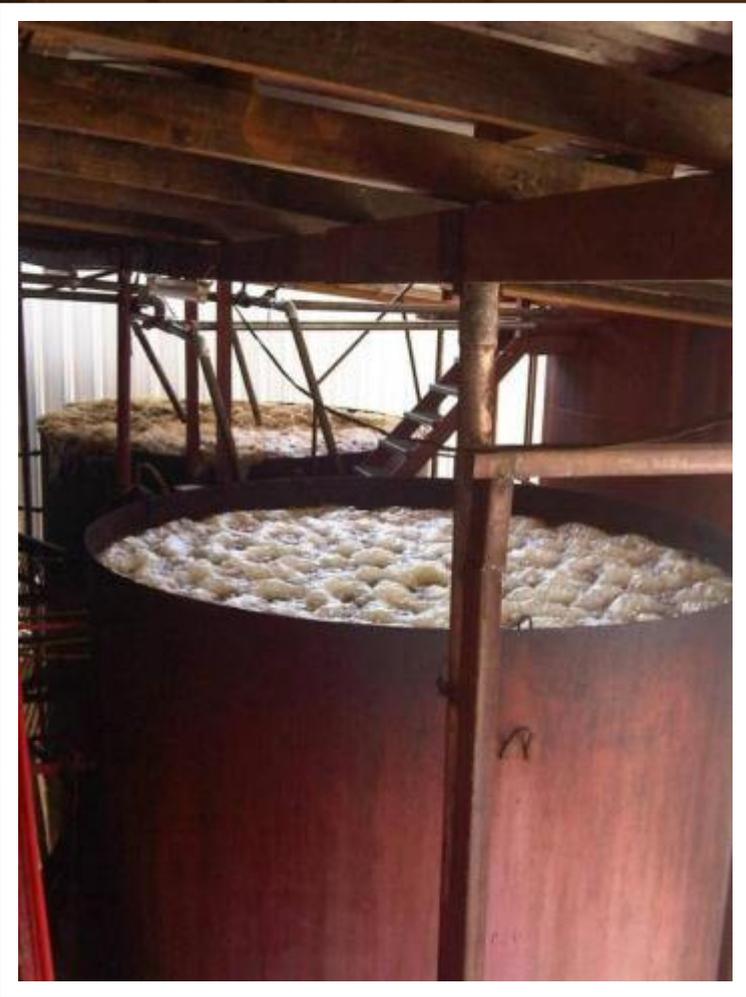


3 different possible materials to create a 4-9% abv. “wine” that will be distilled:

Molasses (the most used ingredient)

Sugar cane syrup

Sugar cane juice



# Fermentation

- ❖ Short : 1 day or less.
- ❖ Average : 2 -4 days
- ❖ Long : Up to 1 week or more.



# Various Distillation Processes

- ❖ Distillation : When the water is removed to concentrate the alcohol

Based on a simple principle : alcohol boils at  $78^{\circ}$ , water at  $100^{\circ}$

Different types of distillation:

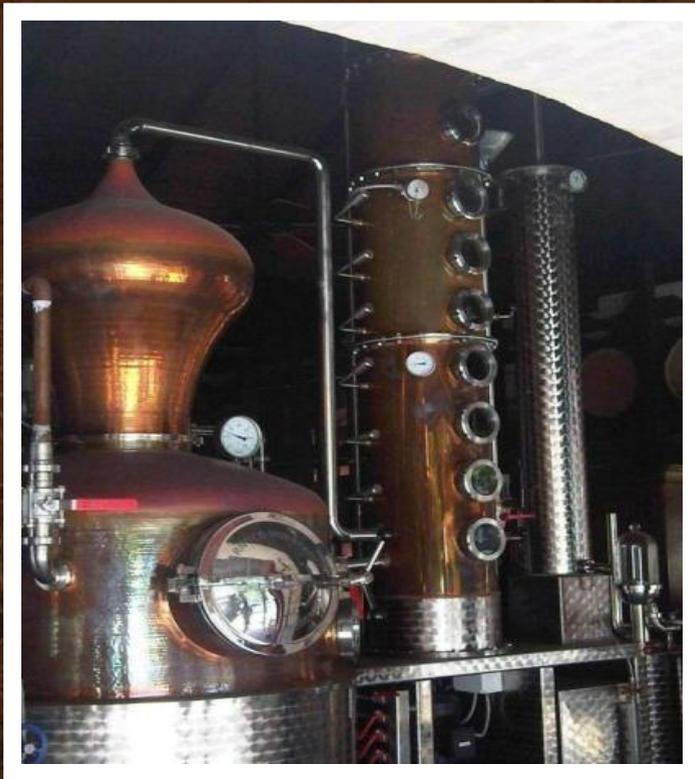
- ❖ Pot Still (with or without retorts),
- ❖ Column Still (Single, Triple, Multiple or Coffey)





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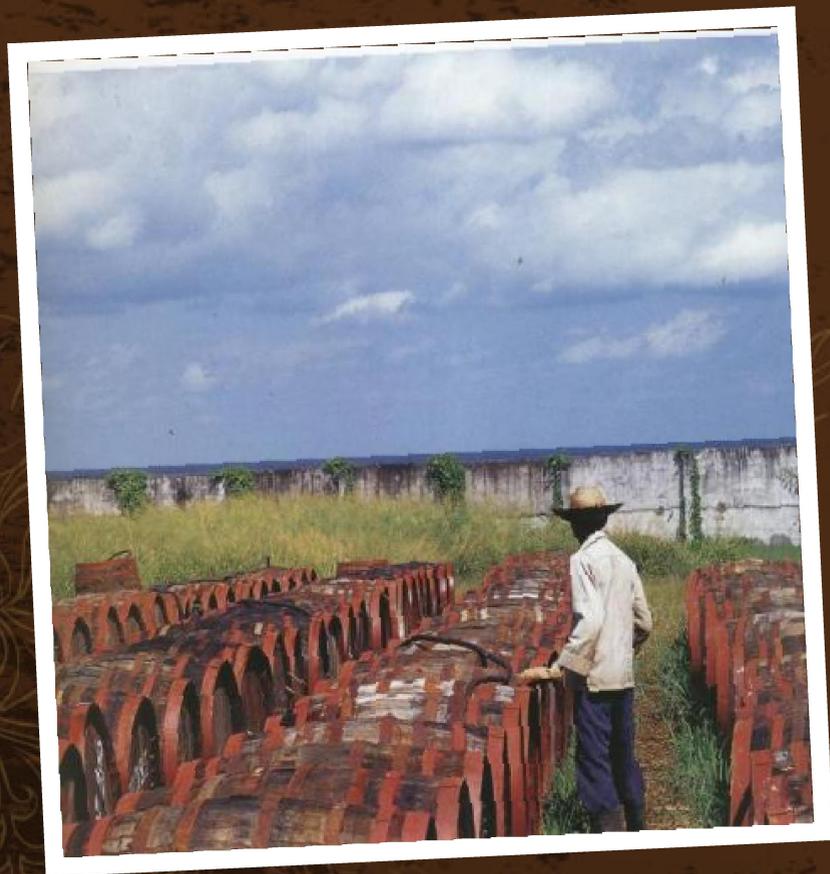
## Various Distillation Processes





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## Tropical Ageing



- ❖ Ageing is optional
- ❖ Often aged in used Bourbon barrels (White American Oak)
- ❖ Climate, type of rum (Heavy or light) and grade of the casks will affect the maturation.
- ❖ 1 year of tropical ageing=3 years in Scotland.



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## Tropical Ageing





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## The Vizcaya Rum Concept

Vizcaya VXOP rum, the ultimate sipping rum, is crafted using time-honored, traditional methods that date back to nineteenth century Cuba. Since the climate and terroir of the Caribbean are uniquely suited to producing superior sugar cane crops, this area has a proud heritage of rum distillation. Now you can taste the rich history of rum with Vizcaya Rum.



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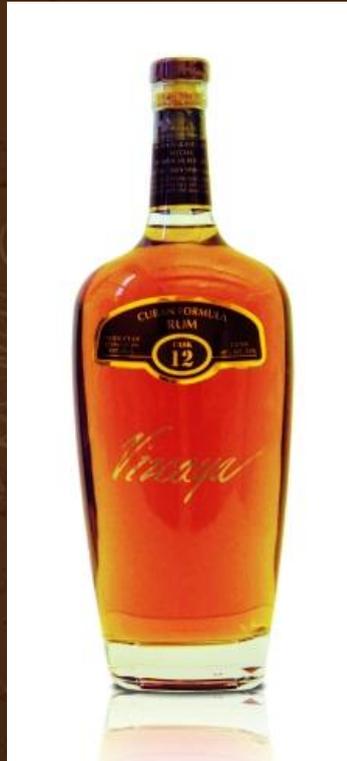
## The Aging Finish

Made in the Dominican Republic, Vizcaya Rum starts with sugar cane harvested at the peak of freshness, then quickly pressed to collect its fragrant juice. The juice is fermented and distilled in small batches, before being aged in selected oak barrels that formerly held bourbon. This process, known as *methode agricole* is the unique distilling method that infuses Vizcaya Rum with its exquisite bouquet, smoothness, and delicately refined taste.



*Vizcaya* VXOP

## Three superb rums



Vizcaya Cristal

Vizcaya Cask 12

Vizcaya VXOP Cask 21



## Three superb rums



Vizcaya Cristal



Vizcaya Cask 12



Vizcaya VXOP Cask 21



## Vizcaya Cristal



### Introducing New Vizcaya Cristal

The makers of Vizcaya VXOP Cask 21 rum--the ultimate sipping rum--are proud to announce a new addition to the Vizcaya family of fine rums. Vizcaya Cristal is a premium quality white rum with a satin-smooth finish, making it a versatile spirit to add to your bar.

Sip Vizcaya Cristal on the rocks or neat, to savor its nuances of vanilla, sherry and walnuts. We like to think of this as the world's finest white sipping rum, and just like the VXOP, it pairs perfectly with your favorite cigar. Vizcaya Cristal



## Vizcaya Cask 12



Introducing New Vizcaya Cask 12

You've been enjoying Vizcaya VXOP Cask 21 rum, the ultimate sipping rum, for years. As an aficionado of fine spirits, chances are that there's a bottle of VXOP in your bar right now. Well, it's time to make room for a new variety of Vizcaya--introducing Vizcaya Cask 12, a dark rum that possesses the same rich character and high quality as VXOP Cask 21, but with a slightly lighter body that makes it a mixologist's dream.

After being distilled from the finest of sugar cane--unlike inferior rums, which are made from molasses--Cask 12 is aged for 12 years in premium oak barrels and then masterfully blended. The finished spirit sings with a rich, complex bouquet; subtle notes of vanilla, cocoa and maple; and a buttery finish.



## Vizcaya Cask VXOP Cask 21



An award-winning rum with a rich heritage of craftsmanship, Vizcaya VXOP is one of the world's finest sipping rums. It is distilled in small batches according to time-honored rum making methods in which the fragrant juice extracted from pure sugar cane is fermented and aged in select oak barrels.

The velvety bouquet of Vizcaya VXOP hints at its warm, smoky spice. Notes of cinnamon, vanilla, clove and ginger are followed by a whisper of tropical fruit. The first taste brings a voluptuous but balanced sweetness, reminiscent of maple and butterscotch. Vizcaya's smooth finish integrates all of these elements into a sensory, satisfying harmony.



# Vizcaya The Winner

San Francisco World Spirits Competition

2011 Vizcaya won DOUBLE GOLD

2010 Vizcaya won BEST IN SHOW and DOUBLE GOLD

New York International Spirits Competition

2010 Vizcaya won BEST IN SHOW and DOUBLE GOLD

The Ministry of Rum

2007 New Orleans Gold Medal

International Cane Spirits & Tasting Competition

2008 Tampa Gold Medal

2007 Tampa Gold Medal

UK RumFest

2007 London Silver Medal