

# CAÑA BRAVA

## CARTA BLANCA RUM



### THE STORY OF A RUM

**CAÑA BRAVA IS A 3-YEAR-OLD AGED AND FILTERED RUM MADE FROM LOCAL SUGAR CANE GROWN IN THE MINERAL RICH VOLCANIC SOIL OF THE HERRERA REGION OF PANAMA. IT IS CONTINUOUSLY DISTILLED IN A CLASSIC 1922 COPPER AND BRASS STILL AT THE LAS CABRAS DISTILLERY BY A CUBAN RUM MASTER WITH OVER 45 YEARS OF RUM-MAKING EXPERIENCE – FRANCISCO 'DON PANCHO' J. FERNANDEZ.**

The rum is aged in used bourbon barrels for over three years and carbon filtered to create a light yet complex rum, known as Carta Blanca.

We made a rum made in the abandoned style that inspired so many classic cocktails like the Daiquiri, El Presidente, Cuba Libre and Mojito; a "Carta Blanca"-style rum that tastes like sugar cane and is supported by the flavors from its time in oak.

### ★★★★ HIGHLY RECOMMENDED

*Spirit Journal* December 2012

"Wow, the juicy fruitiness (tropical) and cocoa bean bitterness in the opening whiffs set my imagination on fire."

### MAKING CAÑA BRAVA RUM

#### THE REGION

The central province of **Herrera, Panama** is known for its nutrient-rich volcanic soil and abundant rain fall. Sugar cane transplanted from Cuba quickly took root in these idyllic conditions until it dominated the landscape. The result is cane with the highest sugar content, perfect for making molasses for the production of fine rum. Caña Brava is named after the wild sugar cane that grows in the fertile Herrera region.

#### RAW INGREDIENTS

Caña Brava Rum is made using the local sugar cane that grows in the fields surrounding the distillery. The sugar cane is harvested by hand to preserve the fresh cane flavors of the raw ingredient and to maintain a higher concentration of sugar.

#### MADE WITH GRADE A MOLASSES

The sugar cane crush takes place within 24 hours of the harvest. The molasses from the first press (Grade A) is then rushed to fermentation. We do this as swiftly as possible to preserve the fresh sugar cane flavors and natural aromas within the molasses.

#### FERMENTATION

The raw sugar cane molasses is diluted and fermented with the aid of Don Pancho's distinct natural pineapple yeast. Fermentation is rapid (up to 24 hours).

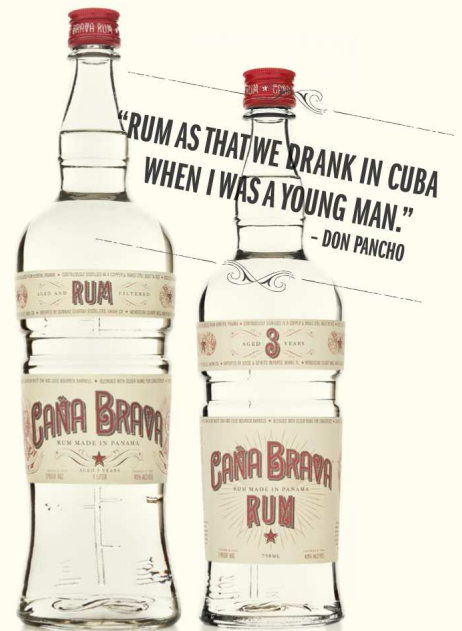
### BOTTLING DETAILS

**PROOF 86**

**ABV 43%**

#### DISTILLERY

**LAS CABRAS DISTILLERY, PANAMA**



**Extracting Molasses From Sugar Cane** - Sugar cane is chopped and crushed for the cane juice. The juice is then boiled, crystallizing the sugars, which are removed by centrifugal spinning leaving behind the molasses. Molasses is mostly sugar but it also contains large quantities of vitamins and minerals that add to aroma, flavor and complexities in the rum.



## DISTILLATION

Caña Brava is continuously distilled to an ABV of 90-92%. The still is a combination of copper-plated columns and is finished in a 100% copper column. When the distillate comes out of the still, it is considered aguardiente by Cuban tradition and does not deserve to be called rum until it is aged and filtered.



## TWO-STAGE AGING METHOD

The Cuban Carta Blanca method is a two-part process of aging. After distillation, water is added to bring down the aguardiente to 75% ABV. It is then rested in used bourbon barrels for two to three years until Don Pancho has determined it is worthy to be called rum. This is then blended with fresh aguardiente to create the age base which is the foundation of flavor for further aging. In the second phase of the aging process, this age base is lowered to an ABV of 65% then placed back into used bourbon barrels. This blend will be aged for a minimum of three years before filtration.

## FILTRATION

Caña Brava Rum goes through two different filtration processes:

**Carbon Filtration** - Carbon filtration is the defining stage of creating "Carta Blanca"-style rums. It removes the bigger oak flavors and strips most of the color that the rum has picked up during aging. This is the key step in creating Caña Brava's balance between aromatic sugar cane distillate and subtle flavors of vanilla, wood and sugars from aging.

**Millipore Cellulose Filtration** - This is the standard particle filtration that virtually every spirit goes through (including spirits that claim they aren't filtered).

Caña Brava Rum contains no added macerations, esters, aldehydes or caramel color.

## MAESTRO RONERO 'DON PANCHO'

Francisco 'Don Pancho' J. Fernandez is the Master Distiller & Blender of Caña Brava Rum. Don Pancho made rum in his native Cuba for more than 35 years, mastering the Cuban Carta Blanca method long before moving to Panama in the early 1990s. He started producing rums again in Panama during the mid-nineties using the traditional and revolutionary methods that he was taught by Don Ramon 'Romancito' Fernandez Corrales. And, if being the Minister of Cuban Rum and the man behind the Las Cabras Distillery for over 15 years isn't enough, he also has degrees in biochemistry & microbiology.

We worked with Don Pancho to develop Caña Brava Rum, and it soon became clear that we were working with a legend. Our team was humbled and honored that Don Pancho was lending his craft and skills to create Caña Brava Rum, one that we'd be happy to make daiquiris with on any given day.

## THE DISTILLERY

Las Cabras Distillery was first erected in 1919 as a sugar mill. Since then ownership has passed between the government, international investors and failed businessmen. In the mid-nineties Don Pancho and Carlos Esquivel discovered the neglected warehouse and beneath the overgrown grass they uncovered a copper column still with a small medallion inscribed with 'Cincinnati 1922'. Don Pancho's skills and experience were soon put to good use, and Las Cabras was transformed into one of the great rum distilleries of the world.

## WATER

Caña Brava is shipped in bulk to our friends at Charbay in Northern California for cutting and bottling. The rum is cut with pristine water from a well in Mendocino County. By shipping the rum in bulk from Panama we reduce our carbon footprint.



## TASTING NOTES BY DUSHAN ZARIC

Caña Brava Rum is a very clean and fresh blanco with notes of sugar cane and citrus supported by flavors from oak. A balanced nose of fresh-cut green grass with honey, coconut and molasses. On the palate, it is smooth and clean with plenty of citrus and slight oak notes offering a touch of vanilla, cacao butter and dark chocolate. It has a silky mouth feel with a medium/long and dry finish. We recommend this rum in Daiquiris, Hemingways, El Presidentes and many other classic cocktails.



## THE 86 CO.

## NOISE & SPIRITS

The 86 Co. creates spirits with some of the best distillers and distilleries from around the world. Conversations within the bartending community inspired four spirits that were launched in September 2012.

Fords Gin, Caña Brava Rum, Aylesbury Duck Vodka and Tequila Cabeza are versatile, full-bodied spirits that are made for mixing. They come in ergonomic bottles that were designed by and for bartenders. Their labels are filled with useful and honest information.

## AWARDS & ACCOLADES



### SPIRITS REVIEW

Caña Brava Rum 10/10

"A number of people have attempted this, a few have succeeded, but no one till now has achieved these goals at this kind of price, nor this quality. To be able to do all of this in one bottle is a singular achievement by the blending not only of the rum but the talent involved."

"In search of the perfect rum for a classic daiquiri, I tested every premium white rum on the market. Caña Brava scored as one of the top three. It has a dry sugar cane flavor that marries perfectly with lime and sugar."

— Jeff "Beachbum" Berry

IWSC "SPIRITS OF THE AMERICAS"  
CANA BRAVA RUM — GOLD

WINE ENTHUSIAST MAGAZINE  
90 points