

# CAÑA BRAVA

RESERVA AÑEJA

7

A BLEND OF RUMS AGED 7 YRS  
AGED 7 YEARS  
IN USED BOURBON BARRELS

## RESERVA AÑEJA

CAÑA BRAVA RESERVA AÑEJA IS MADE WITH A SELECTION OF RUMS HANDPICKED BY LEGENDARY MAESTRO RONERO FRANCISCO 'DON PANCHO' J. FERNANDEZ.

THESE RUMS WERE SELECTED FOR THEIR FRESH SUGAR CANE CHARACTERISTICS WHEN THEY WERE YOUNG AND THEN PLACED INTO USED BOURBON CASKS FOR A FURTHER SEVEN YEARS OF AGING.

*Caña Brava Reserva Añeja* is a true aged expression of its lighter, younger sibling, *Caña Brava Carta Blanca 3 Year Old*. Unlike the *Carta Blanca*, it is not filtered after aging. Instead it is bottled at 45% ABV / 90 proof, allowing the barrel spice to marry with the fresh sugar cane notes.

RESERVA AÑEJA  
SERVED NEAT AND IN COCKTAILS

## BOTTLING DETAILS

PROOF 90

ABV 45%

DISTILLERY  
LAS CABRAS DISTILLERY, PANAMA

"We wanted to introduce a rum that would work like a rye whiskey in cocktails."

— Dushan Zaric,  
Co-Founder of The 86 Company

## HOUSE STYLE

*Caña Brava Reserva Añeja's* character emphasizes the fresh cut sugar cane flavors associated with our style while the aging has added the depth and richness you would expect from rum of this age. Its surprisingly dry finish and higher than normal proof (90 proof/45% ABV) give this rum additional body and flavor, making it very suitable for mixing in cocktails such as the *El Presidente*, *Old Cuban* and *Rum Old Fashioned*.

## TASTING NOTES BY GEOFF KLEINMAN, DRINK SPIRITS

The entry for *Caña Brava Reserva Añeja* is lighter than the nose would suggest. The opening is sugar cane, with a touch of pineapple. It's a touch watery in the opening, and a little more restrained than the expressive nose would suggest. Moving towards the midpalate, this rum does open up quite a bit with vanilla, molasses, dark chocolate, oak, and cinnamon. The pineapple note from the opening is also in the mix. Towards the end of the midpalate there's a bit of a pepper kick with cinnamon, black pepper, and oak. This drives a long, dry, and spicy finish with cinnamon, oak, bittersweet chocolate, char, and an undercurrent of sweet molasses.



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# MAKING CAÑA BRAVA RUM

## RAW INGREDIENTS



Caña Brava Rum is made using the local sugar cane grown in the farms that surround the distillery. The cane is grown for about 18 months until it is rich in sucrose with a brix content of about 22%.

## NO CHEMICAL FERTILIZERS.

We only use natural fertilizers for the sugar cane including garlic, cayenne pepper and bagasse - the spent cane from molasses production.

## HARVESTED BY HAND

The cane is chopped down by hand. This is done to help preserve the fresh cane and grassy flavors of the raw ingredient. The concentration of sugar in the hand cut cane allows for rapid fermentation after its conversion to molasses.

## GRADE A MOLASSES



The cut sugar cane is crushed and the task of converting the cane into molasses begins within 24 hours of the harvest. This is done to retain the fresh sugar cane flavors of the raw ingredient. We only use the first press molasses, also known as Grade A molasses, which is sweet and tasty with an amber hue and a sugar content of approximately 65%.

## FROM MOLASSES TO WASH

The molasses is rushed to fermentation within 24 hours of being made and is kick-started using a yeast that has been cultivated from pineapple skins. The fermentation is fast, taking approximately 24 hours, leaving a wash from 7-10% ABV.

## DISTILLATION

The fermented wash is distilled in five continuous stills. The first four stills are copper-plated; the last is 100% copper. The result is an aguardiente at an ABV between 90-92%.

## TWO-STAGE AGING METHOD

**Stage One** - The aguardientes are reduced to 75% ABV and placed in used Bourbon whisky barrels. This sits in cask until Master Distiller/Blender 'Don Pancho' releases it as rum. This can take anywhere from 2-3 years. This rum is then blended with some fresh aguardiente and charcoal filtered to remove the fusil oils. This process creates our age base for the main aging period.

**Stage Two** - The age base is then placed into used Bourbon barrels at an ABV of 65% and left to mature for a minimum of seven years.

## 45% ABV

We bottled Caña Brava Reserva Añeja at a higher proof for additional body and flavor, making it very suitable for mixing in cocktails such as the El Presidente, Old Cuban and Rum Old Fashioned.

## MAESTRO RONERO 'DON PANCHO'

Francisco 'Don Pancho' J. Fernandez is the Master Distiller & Blender at Las Cabras Distillery in the Herrera region of Panama. Don Pancho made rum in his native Cuba for more than 35 years, mastering the 'Cuban method' 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. He has over 45 years of rum-making experience and a degree in biochemistry.

## THE DISTILLERY

**HERRERA PANAMA**  
DISTILLED AT LAS CABRAS DISTILLERY

Las Cabras Distillery was first built in 1919 as a sugar mill. Ownership passed between governments, 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.

## THE REGION

The central province of Herrera, Panama is known for its abundant sugar cane fields that grow in nutrient-rich volcanic soil fed by rivers stemming from mineral rich mountain springs. 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.

## 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 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 & TASTING NOTES

**WINE ENTHUSIAST MAGAZINE**  
92 POINTS

**IMBIBE MAGAZINE**  
"Once in the glass, the rum yields dry notes of fresh sugarcane and barrel spice, making it a great option for cocktails - perfect for Rum Old Fashioned and Old Cuban."



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