

## 4 Rums you need to get in May 2017

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/EINPresswire.com/ -- Spring, you are a Spring of wonderful weather and good times it seems; it is a fantastic season to enjoy and we at Rum Lab are raring to share another 4 Rum for you to explore. We are going to wander through sugarcane spirits from a few different places this month, looking at a couple favorites and maybe revealing some Springtime surprises for you to try out. Get your patio/porch/window seat ready for some sipping/mixing adventures!

### Flor de Caña Añejo Classico

Flor de Caña is family owned, from Nicaragua, and has been around for 125

years. They are keenly aware of the problems in their society and have been systematically investing toward its betterment for over 25 years--while also actively working to minimize their impact on the environment. Flor de Caña Añejo Classico is distilled, aged to a profile of five years and it is bottled on their property in Nicaragua. The clean balance is approachable, toothsome and enjoyable. Aromas

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May rums are about Rum legends, one of the biggest players on the world Rum market and Cachaça, a friendly relative sugarcane spirit to explore in the Spring. Remember, Rum is always an adventure!”

*Forrest Cokely*

of caramel, spices, straw, honey roasted almonds and buttery toast are inviting and familiar. The palate entry comes in supple with hints of brown sugar, orange zest, toasted nuts, peppercorn, and raisin in a medium-bodied mouth feel that shows some caramel while also displaying the aromas as flavors in a dry demonstration. The finish restates it all with some toffee and peppercorn notes that linger along with woody spices to a warming fade.

### Leblon Cachaça

Briefly, Cachaça is distilled from freshly harvested sugarcane, that is pressed for juice and set to ferment, after which it is distilled. Basically, as it is the precursor to rum from Brazil,

Cachaça is recognized as a unique product. Named after the most affluent neighborhood in Rio de Janeiro, and also the local beach, Leblon is a fine, artisanal Cachaça that is made in the Minas Gerais region of Brazil. Looking into the glass, Leblon seems tinted with straw. The aromas are pungent with baked lychee, sugar cane, bamboo, and grapefruit pith. The taste of Leblon leads with corn meal and dry straw and then begins to exhibit various herbs such as basil or oregano with fruit remnants like citrus peel, cucumber skin or dried honeydew rind. Leblon's finish is complex with toasted coconut, minerals and white pepper that fade into a tiger mint aftertaste. It is nice, vibrant and subdued--try this neat or with any tart, tropical juice and be prepared for a yummy experience.



4 Rums Coctail

### Mount Gay Eclipse Rum

Mount Gay traces its history all the way back to 1703, and Eclipse has the flavor and structure that Master Blender Allen Smith uses as a reference for all Mount Gay Rums. All Mount Gay rums are made from a blending of pot still rum and column still rums that are aged in American oak. The aromas show vanilla, spice, plantain, stone fruits, toasted oak, and molasses that are very tempting. The tastes evolve from the aroma to include brown sugar, smokey oak and vibrant spices (pepper, ginger, cinnamon) with back notes of vanilla to bring it all together. The finish is racy and invigorating. This rum is serious, balanced and very versatile. Mount Gay Eclipse is tasty to sip on, great on ice, or with tonic and it is perfect for cocktails or in punches.

### Tanduay Gold

Rum from the Philippines? That is absolutely correct. Tanduay Rum traces its history back over 150 years; it is made in the Philippines and it also has the distinction of being one of the best-selling sugarcane spirits in the world, in fact, in 2013, Tanduay Distillers, opened a larger facility in Cabuyao, Laguna, that is capable of producing 100,000 cases a day. Tanduay Gold is distilled in a multi-column still from a ferment of molasses that is then aged in charred oak barrels. The final blend is made up of rums that have been aged up to 7 years. After blending, the rum is filtered and then brought to 40% alcohol (80 Proof) before bottling. Simple, clean and crisp flavors make this an easy spirit to mix into tasty beverages.

Change, growth, and adventure is what Spring is about. Here are Four Rums for May to explore inside, outside, on your patio or just mix up something tropical and creative with these rums. Thank you so much for checking in with us on our continual rum journey and at Rum Lab, we hope that you find excellent chances to experience rum wherever you go.

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