

## **Zaya Rum**

### **IMPORTANT NOTES**

1 First important thing to talk about is the island that Zaya Rum calls home, Trinidad. Like the rest of the Infinium portfolio, Zaya is hand crafted at a distillery whose legacy is quality above all else.

2 All the rum that is aged and blended at the facility is distilled on site. To be certified as a “product of Trinidad” TDL does not import rums from other origins or regions for aging or blending of their rums.

3 Molasses is a by-product of the crystalline sugar making process. After all of the crystalline sugar has been removed from the sugar cane juice, the left-over molasses still has fermentable sugars and can be stored for extended periods of time.

4 Black Strap is from the 3<sup>rd</sup> boiling of the sugar cane juice, most of the sucrose has been removed from the first 2 boilings, Black Strap Molasses is actually sold as a health supplement because it has significant vitamin & mineral content.

5 Some Rums are made from pure Sugar Cane, but these technically fall more towards Cachaca which is produced from the juice of Sugar Cane prior to crystallization of the sugars, while molasses for Rum is product after crystallization.

(-Ester is a general term for the product derived from the condensation of an acid and an alcohol)

### **DISTILLATION**

The designs of stills vary wildly. They are broadly organized into two groups we are all familiar with: pot and column stills. Nearly every still is a unique design (if only by virtue of how it is installed), and each still is hand-built.

#### ***Column Still***

The process involves heating the fermented molasses wine (sometimes called beer or wash) in tall columns. Steam in the column strips the alcohol from the fermented wine. The alcohol rich vapor is collected from the top of the column then condensed into a clear high proof alcohol.

When rum is first distilled it is clear like vodka and lacks the sophisticated flavors and golden amber hues of fine sipping rum. However, unlike vodka, only a few rums are bottled before being aged such as “aguardiente” (cachaca). Clear rums like Bacardi Silver are aged at least one year to gain smoothness, and then carbon filtered to remove the color gained from the barrels during the time spent aging.

Given the natural aging process, there are many variants that impact the quality and characteristics of each barrel of rum including temperature, barrel condition (i.e. char level) and barrel position, weather conditions and age. Thus the rum selection process requires human analysis as well as chemical analysis by the Master Blender.

### **BLENDING**

MB must taste and select from the various lots of rum to select the most appropriate combinations. Individual barrels are opened and its rum tasted and tested by the MB in search of the ideal aged rums that meet the standard for creating Zaya.

The art & craft to blend Zaya Rum’s proprietary blend takes time and patience. The hand selection process of the preferred aged rums takes into account selecting the rums with the higher vanilla & caramel notes, as well as the desired color.