

DOMINICAN RUM
KIRK and SWEENEY

SANTIAGO *De Los* CABALLEROS, D.R.

A RUM WELL WORTH PURSUING.



★★★★★
HIGHEST
RECOMMENDATION

*F. Paul Pacult's
Spirit Journal*

95 *pts.*

Wine Enthusiast

97 *pts.*

Tasting Panel

DOMINICAN RUM
KIRK and SWEENEY
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★ TASTING NOTES ★

12^{RESERVA}

This deep mahogany colored rum presents a sweet aroma balanced heavily toward cane honey, with earthy sugar cane undertones, along with a hint of vanilla, luscious toasted oak, caramel and dried fruits. Aged in French oak barrels, non solera, for twelve years.

18^{RESERVA}

This full-bodied rum delivers an intriguing range of aromas, from intense vanillas to faint notes of sherry and raisins—all built upon a notable undercurrent of roasted cane sugars. Aged in American oak (ex bourbon) barrels, non solera, for eighteen years.

23^{RESERVA}

Having spent 23 years in the barrel, this rum is as pleasantly complex as the nose and aging would suggest, offering a rich evolution on the mouth—from fresh, sweet sensations to dried fruits. Aged in American oak (ex bourbon) barrels, non solera, for twelve years.

★ PRODUCTION ★

Handcrafted in the Dominican Republic, this rum adheres to the very strict regulations to be called “Dominican Rum”. To qualify as Dominican Rum the harvesting of the sugar cane, processing into molasses, distillation and aging must take place in the Dominican Republic. Only three of the seven distilleries in the region are equipped to produce Dominican Rum.

The process begins with high quality sugar cane sourced just south of Santo Domingo and is processed into grade three Blackstrap Molasses for fermentation and distillation. This base is the same for each rum before aging. The average aging of rum in the Caribbean is generally two years, Kirk and Sweeney is the rare exception.

Straight aged (non-solera) in oak, the barrels are topped off periodically only from barrels of the same age to minimize losses to angel’s share. The average loss in the Dominican Republic begins at 2% per year (versus 1% in Kentucky) and increases year after year as barrels empty and loss accelerates due to increased oxygen presence in the barrels. To be denominated as a certain age the rum must be 51% or more from a barrel of that age. The remaining must average out to that specific age.

★ INSPIRATION ★

KIRK AND SWEENEY was a wooden schooner, best known for smuggling rum from the Caribbean to the Northeast during the early years of Prohibition. In 1924, it was seized off the coast of New York with a massive amount of rum aboard. The schooner was subsequently renamed “Chase” and pressed into duty as a Coast Guard trainer, serving until the late 1940’s when it was retired and salvaged.