

Ethnology Friday May 16, 2025: Yo Ho Ho and 6 Bottles of Rum.

Rum Daiquiri:

2 ounces Don Q Cristal white rum from Puerto Rico (aged 1.5 – 5 years),
1 ounce lime juice,
¾ ounce simple syrup

Don Q Cristal white rum (from the lone caner: thelonecaner.com/r1027/): There's vanilla, coconut shavings, some nail polish and brine. Also, after some time, one can pick out citrus, light cream soda, cherries, some ripe juicy pears. The palate shows off a similarly light and easy island charm: sweet, light, creamy, with some watermelon, papaya, cream soda, ginger, and again, the pears, a couple of bananas. A dusting of cinnamon can be discerned with care, and the finish is as expected – short, prickly, a touch of honey and coconut shavings set off by that slight twist of lemon.

Reviews and prices from Total Wine

Ron Centenario 12 year, Costa Rica: \$37.99 Deep amber in color, with a warm nose of caramel and baking spices. Palate is wonderfully harmonious with baked apple pie notes and more spices such as nutmeg and cinnamon.

Ron Centenario 20 year, Costa Rica: \$59.99 Extremely smooth. Delicately sweet up front with slightly oaken caramel, vanilla, and butterscotch, then just a suggestion of fruit, apple-cinnamon and pear. A tiny hint of black licorice at the end reveals a complex rum.

Ron Centenario 25 year, Costa Rica: \$86.99 The 25-year expression uses the solera aging method*, which involves retaining a bit of the oldest rum in the barrel and blending with the next oldest. Sweet and elegant with a rich aroma of tropical fruits, molasses, tobacco, and oak.

Ron Centenario 30 year, Costa Rica: \$154.99 Wonderfully intricate rum with honeyed butterscotch, spiced oak and raisin fruit notes, highlighting the complexity of the solera aging process*. Finishes long and smooth.

Ron Zacapa Centenario 23 year, Guatemala: \$65.99 One reddit reviewer:

Nose: Medium-high alcohol strength, caramel, orange peel, vanilla, refined sugar and cantaloupe.

Palate: feels dense, medium-high alcohol strength, amazingly sweet and bitter, brown sugar has around 60% of the taste, but it also includes maple, honey, preserved banana*, guava, pineapple.

Finish: leather, caramel and red apple. Rating: 77/100

*Solera is a process for aging liquids such as rum by fractional blending in such a way that the finished product is a mixture of ages, with the average age gradually increasing as the process continues over many years. The purpose of this labor-intensive process is the maintenance of a reliable style and quality of the beverage over time. *Solera* means 'on the ground' in Spanish, and it refers to the lower level of the set of barrels or other containers used in the process; the liquid is traditionally transferred from barrel to barrel, top to bottom, the oldest mixtures being in the barrel right "on the ground". The containers in today's process are not necessarily stacked physically in this way but merely carefully labelled.