

# BUMBU

## THE CRAFT RUM

### TECHNICAL INFORMATION

- Bumbu is distilled and bottled at a **123-year old** distillery in Barbados from first-class sugarcane selected from **eight countries** across the West Indies
- Even when converted into molasses and then distilled into rum, sugarcane has unique characteristics specific to the climate where it's grown. The significant amounts of minerals and other elements in the cane from each country contribute unique qualities to Bumbu:

**Barbados:** Soft and sweet, with hints of vanilla and banana

**Belize:** Medium-bodied, with notes of coffee and cocoa

**Brazil:** Light and fruity with aromas of tropical fruits like mango and papaya

**Costa Rica:** Full-bodied and aromatic with hints of coriander and ginger

**Dominican Republic:** Full bodied and sweet. Notes of toffee and vanilla.

**El Salvador:** Dry and light with floral aromas and exceptional smoothness

**Guyana:** Rich, heavy and earthy, with chocolate and caramel flavors

**Honduras:** Medium-bodied, with notes of orange and cinnamon

- These sugarcane harvests are distilled, blended and bottled using Barbados's **pure, naturally coral-filtered water**
- We use a distillery-secret strain of *Saccharomyces cereviae*, also referred to as **Brewer's or Ale yeast**, in our fermentation process. The nature of this strain is a secret that dates back to 1840
- The finished blend is aged up to **15 years** in once-used, grade-A bourbon barrels. These barrels have a medium-dark char, which gives Bumbu its rich color and enhances the vanilla notes in its taste profile
- After the rums are distilled and aged, they're blended with our all-natural native Caribbean ingredients, rested, blended again, and finally bottled and corked
- Bumbu is bottled at **70 proof** (35% alc./vol.), ideal for sipping, mixing, and appreciating the character and quality of our perfectly balanced blend of fine rums and fresh, all-natural flavors without experiencing palate fatigue from the strength of the alcohol.