

# DIPLOMÁTICO

**DISTILLERY COLLECTION**

# THE DISTILLERY COLLECTION

The Distillery Collection is a limited edition showcasing Diplomático's alternative distillation processes.

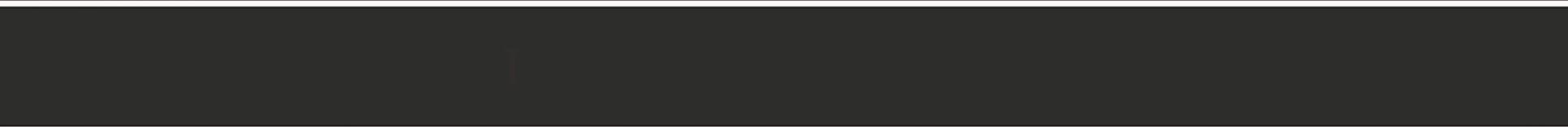
Featuring each rum's individual personality, the Distillery Collection includes three expressions:

BATCH KETTLE RUM

BARBET COLUMN RUM

POT STILL RUM





# Nº1 THE BATCH KETTLE RUM

This system is characterized by a batch distillation, which means that a certain volume of fermented liquid is introduced for distillation and, as this is gradually depleted, it leaves a residue or water, which is drained off to be added to the next batch.

This system is controlled by the Maestros Roneros, and is considered a semi- artisanal system.

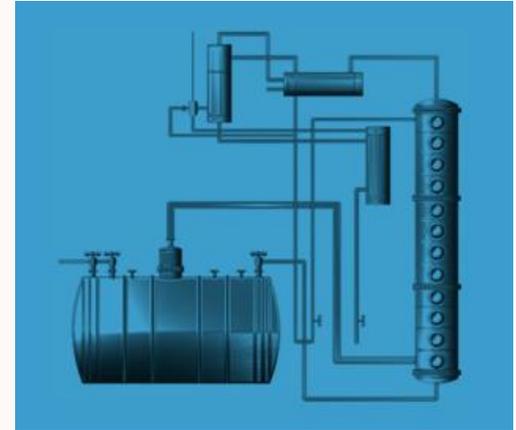
## TASTE PROFILE:

Bold nose which combines sweet and fruity aromas, wild flowers and vanilla notes for a delicious balance. Its elegance continues in the palate where delicate wood tannins are complemented by notes of toasted caramel and ripe red fruit flavors, ending in a soft, sweet and lingering aftertaste.

## BEST SERVE:

Neat or on the rocks

**ABV. 47%**



# Nº1 THE BATCH KETTLE RUM



# Nº2 THE BARBET COLUMN RUM

This system consists of two columns: the Aldehyde Column, in which the undesired elements are separated from the rest of the liquid, and the Rectifying Column where only the desired elements are kept.

This rectification system is not found in other traditional column systems. It is unique to this design and is what gives the characteristic fruity profile to the distillate obtained.

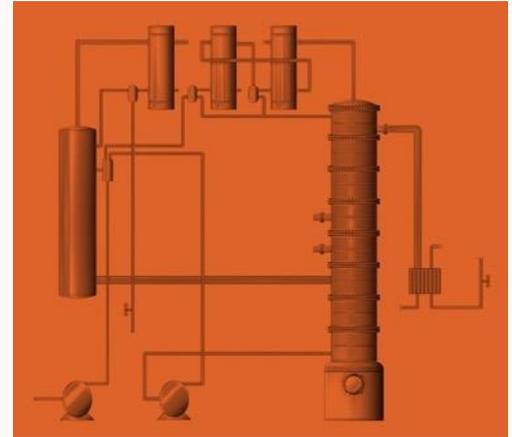
## TASTE PROFILE:

The nose reveals tropical fruit aromas well balanced by toasted oak notes, providing a distinctive bouquet. Slightly dry on the palate with delicate wood and fresh citrus fruit flavors that combine for a pleasant, long-lasting finish.

## BEST SERVE:

Neat or on the rocks

**ABV. 47%**



## Nº2 THE BARBET COLUMN RUM



# Nº3 POT STILL RUM

The copper pot still is a batch or discontinuous distillation system, consisting mainly of a bottom part or pot and a swan neck.

Once loaded, the pot is heated so that the liquid boils and starts to evaporate. The vapor that comes out from heating travels up down a pipe after which it travels through the retort n<sup>o</sup>1 and through the retort n<sup>o</sup>2. The vapor will continue its journey until reaching the condenser, where it is cooled.

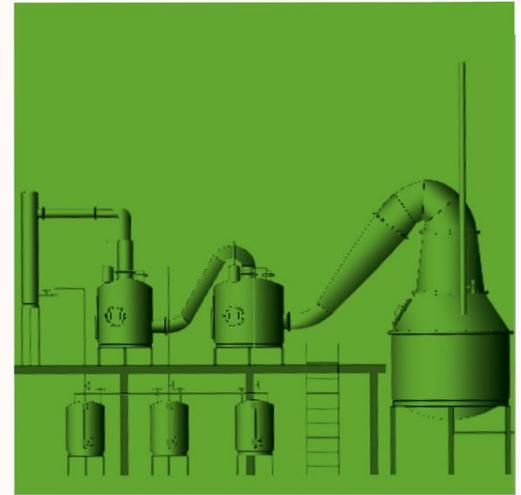
## TASTE PROFILE:

This rum offers a nicely balanced nose with red fruits and tropical aromas, and underlying notes of sugar cane honeys and vanilla. On the palate, it is well structured, with fine wood notes combined with coffee and dark chocolate. Provides a very elegant, complex and long-lasting finish.

## BEST SERVE:

Neat or on the rocks

**ABV. 47%**



## Nº3 THE POT STILL RUM



# **N° 1**

## **BATCH KETTLE RUM**

### **Raw material**

Mainly sugar cane honeys

### **Distillation**

100% Batch Kettle

### **Barrels**

American white oak barrels,  
Ex bourbon, ex malt

### **Ageing**

6 years

### **Blend profile**

100% semi-heavy rums

# **N° 2**

## **BARBET RUM**

### **Raw material**

Sugar cane molasses

### **Distillation**

100% Barbet Column

### **Barrels**

American white oak barrels,  
Ex bourbon, ex malt

### **Ageing**

4 years

### **Blend profile**

100% lighth rums

# **N° 3**

## **POT STILL RUM**

### **Raw material**

Sugar cane honeys

### **Distillation**

100% Pot Still

### **Barrels**

American white oak barrels,  
Ex bourbon, ex malt

### **Ageing**

8 years

### **Blend profile**

100% heavy rums

# AWARDED AT THE ULTIMATE SPIRITS CHALLENGE

