Old Salt Rum NV

ESD102NV

English Spirit

— Essex, Great Britain

The first rum ever distilled and distributed here in the UK. Triple distilled and oak aged, every drop is smooth and perfectly sippable. Don't be fooled by the name, it doesn't contain any salt.

Production

English Spirit go to great pains to ferment the molasses themselves; which takes either two or three weeks, depending on the temperature. They then take the molasses wash and distil it three times in copper pot stills. Approximately 200 litres of molasses ends up as 20 litres of rum: capturing the heart of the spirit, whilst stripping out the bad stuff. It's much more fiddly than how rum is commonly made, but entirely worth it. The rum is finished for a few months in English oak barrels. This adds its own flavour notes to the spirit and gives it a lovely golden colour. Unlike most premium rums, English Spirit don't rely on the barrel to do the essential bit of adding flavour and removing the bad bits of the spirit for them: Dr John's distilling expertise means that it's right the first time round. A very English way of making rum, all in pursuit of making the best drop possible.

Tasting note

Dark, treacly molasses on the nose, along with juicy raisins. On the palate: a deep yet smooth sip, rammed full of cracked caramel and Christmas cake flavours, with a hint of banoffee pie. All rounded off with a light touch of oak, with gently warming treacle notes lingering long after the sip.

Food Match

We generally prefer Old Salt Rum neat, or served with ice. It can also be complemented with ginger beer, ice, and a squeeze of lime, for a truly refreshing sip. Or if you're feeling extra indulgent, mix up a Maple Old Fashioned, using 50ml of Old Salt Rum with 10ml of maple syrup and a dash of Angostura bitters, and stir with ice. Strain into a lowball glass with ice and garnish of orange peel.

ABV:
42.00%

Case/Bottle Size:
6x 50cl

Closure:
Cork

Suitable for:
No