HAMPDEN
ESTATE

Founded in 1753 Hampden Estate has been distilling rum for almost three centuries in the Trelawny Parish, historically known as the grand cru of Jamaican rum. Renowned throughout the world for its full, intensely flavorful rums, Hampden Estate has always produced quintessential, heavy pot still pure single rums, using unique methods that guarantee its remarkable aromas and truly exceptional taste. Since 2010, the distillery started ageing its rums on site, in the tropical climate of Jamaica.

HAMPDEN 2023 C<>H EX-PEATED WHISKY SINGLE CASK #775 COLLECTION FOUNDATIONS

PRODUCTION

Raw material	Mix of molasses and dunder
Still type	Double retort Pot still
Cask type	Ex-Peated Whisky Cask
Age	1 year
Ageing	Tropical
Bottling strength	64,1 %

This Hampden 2023 C<>H is the result of experiments to explore the ageing potential of different casks. This version comes from an ex-peated whisky cask from the legendary Laphroaig distillery in Scotland.
Aged for 1 year in the tropical climate of Jamaica, this bottling has an ester content of 1,300 - 1,400 grams per hectolitre of pure alcohol, this version falls into the C<>H mark, one of the Hampden distillery's signature recipe.

TASTING NOTES

Nose: Lively and heady. With hot (Cayenne pepper), oxidative (roasted pineapple, macerated fruit) and vinegar aromas, the nose is at first very minimalist. Wavering between notes of hot cane sugar, agave, ash, pine resin and royal jelly, it then becomes more fleshed out.

Palate: Clean, dynamic. Liquorice interwoven with grapefruit zest, minerals (slate) and candied flavours (pear, pineapple) open the extremely rich palate. Almond milk then arrives with perfect timing to refresh the taste buds.

Finish: Long and silky. With incredible balance, the tasting now reveals luscious green tones (sage), lemon, fruit (pear) and honey (acacia). On the retro-nasal olfaction, we find delicious vanilla, menthol and tangy notes (lime).

Export Manager – Daniele BIONDI • d.biondi@lamaisonandvelier.com
Instagram – @hampdenestaterum
Website – www.hampdenestaterum.com

67091