HAMPDEN
ESTATE

Founded in 1753, Hampden Estate has been distilling rum for nearly three centuries in the Trelawny Parish, historically known as the grand cru of Jamaican rum. Hampden Estate is renowned throughout the world for its full, intensely flavorful rums. Since its inception, the distillery has produced iconic, heavy pot still rums using unique methods that create its remarkable aromas and exceptional taste. In 2010, the distillery started aging their rums at the distillery in the tropical climate of Jamaica and releasing official bottlings in 2018. The distillery unveils the new flagship of the range: Hampden 1753. This bottling pays tribute to the year in which the distillery was founded, and is the perfect gateway to the unparalleled aromatic world of Hampden Estate.

HAMPDEN 1753

PRODUCTION

Raw material	Molasses, cane vinegar, dunder & muck
Still type	Double retort Pot still
Cask type	Ex-Bourbon
Ageing	100 % Tropical
Bottling strength	46 % ABV

Introducing Hampden 1753, a vibrant 3-year-old rum that pays tribute to the year Hampden Estate was founded. Crafted using time-honored methods that have remained unchanged since the distillery was established, this rum stands as one of the new highlights of the collection. Hampden 1753 comes under the HLCF (*Hampden Light Continental Flavoured*) mark, which is the most renowned mark of the distillery. Bottled at 46% ABV, this rum is an ideal choice for sipping and mixing both classic cocktails and modern mixology. Hampden 1753 truly embodies the iconic spirit of the distillery.

TASTING NOTES

Colour: Deep gold.

Nose: Intense and generous. It immediately unveils voluptuous notes of tropical fruit, complemented by subtle smoky hints. Floral and vegetal accents further enrich the aromatic profile, creating a very elegant nose.

Palate: Rich and luxurious. With a perfect balance of intensity and roundness, the palate bursts with ripe fruit notes, including pineapple and banana, interwoven with hints of spices and nuts. A fresh, vegetal touch adds complexity to the flavor profile.

Finish: Long and evolving. The finish begins with delicate floral tones, followed by herbaceous and slightly saline nuances. A lively freshness from fruits such as lemon and grapefruit enhances the finish, while sweet spices and white-fleshed fruit provide a lingering, harmonious finish.

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