HAMPDEN
ESTATE
PURE SINGLE JAMAICAN RUM

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.



GREAT HOUSE 2026

PRODUCTION

Raw material	Molasses, cane vinegar, dunder & muck
Still type	Double retort Pot still
Cask type	Ex-Bourbon
Ageing	100 % Tropical
Bottling strength	55 % ABV

Hampden Great House 2026, the eighth release in this iconic series, renewed annually since 2019, marks a historic milestone: for the first time, the composition of the blend is revealed. Crafted from **three emblematic Hampden marks, OWH, LROK and HLCF**, it is also the first **10-year-old** release in the collection. Distilled in 2016, fully tropically aged in ex-bourbon barrels in Jamaica and blended in April 2026, this edition combines remarkable maturity with vibrant freshness.

TASTING NOTES

Nose: Rich and complex, with exotic fruits, terpenic, peppery and smoky notes, evolving towards beeswax, varnish and molasses.

Palate: Lively and full-bodied, combining macerated exotic fruits, dunder-like notes, clove and coconut milk. Flambéed banana and burnt cane sugar reveal Hampden's distinctive, volcanic character.

Finish: Dense and persistent, with cocoa, vanilla and sugarcane notes lifted by refreshing volatile acidity. Light tobacco, honey and herbal infusions contribute remarkable length.

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