

DOMINICAN RUM
KIRK and SWEENEY
SANTIAGO De Los CABALLEROS, D.R.
23 YEAR

★ TASTING NOTES ★

Aroma

The aroma presents subtle notes of dried fruits and sweet, toasted breads, along with a base toffee, fresh honey and caramelized sugar. You can also appreciate a faint hint of almonds and vanilla.

Taste

Having spent 23 years in the barrel, this rum is as pleasantly complex as the nose and aging would suggest, offering a rich evolution on the mouth—from fresh, sweet sensations to dried fruits.

Finish

Finishing off each decadent sip, you'll find endnotes that range from a distinct caramel, to sherry, to a well-balanced blend of almond and vanilla.

Alcohol

80 PROOF / 40% ALC. BY VOLUME

Bottle size

750 ML

★ INSPIRATION ★

KIRK AND SWEENEY was a wooden schooner, best known for smuggling rum from the Caribbean to the Northeast during the early years of Prohibition. In 1924, it was seized off the coast of New York with a massive amount of rum aboard. The schooner was subsequently renamed “Chase” and pressed into duty as a Coast Guard trainer, serving until the late 1940's when it was retired and salvaged.

★ DESIGN ★

Playing off the concept rum smuggling, an antique nautical map of the main east coast route is silkscreened around the circumference of the bottle. The neck is wrapped with antique nautical rope and features a necker that resembles an old-styled citation. Along with the ornate logo and the safety seal printed to look like nautical brass, the design serves as a reminder of the risk so many were willing to take for a good taste of rum during the 1920's.

The bottle and the raised cork were inspired by the elegantly squat 18th-century *onion* bottles, which typically contained rum. These beautiful bottles were sometimes encased with hemp netting which could be used as a handle or to hang the bottle from a ship beam.

★ PRODUCTION ★

Handcrafted in the Dominican Republic, this rum adheres to the very strict regulations to be called “Dominican Rum”. The process begins with hand harvested, high quality sugarcane that is pure. The byproduct of the sugarcane, “Blackstrap Molasses” is then carefully fermented and distilled. The average aging of rum in the Caribbean is generally two years, Kirk and Sweeney is the rare exception. Aged twenty-three years straight (non solera) in American Oak barrels in brick houses at the distillery, this is indeed a rum well worth pursuing.

