Tribute Distiller's Cut exists to honour decades of consistent distilling right up to the cut

The House of Angostura has always revered and celebrated those who make our products so exceptional, from the family of Dr Johann Siegert through to our present-day team. We have named this product 'Distiller's Cut' because it honours the predictable consistency that our Master Distiller John Georges has brought to every aspect of our rum production, right up to the moment when the rum is 'cut' and removed from the still column, ready for cask maturation.

Tribute Distiller's Cut blends some of the most prestigious rums from our aged reserves, including a 25-year-old, which is one of the oldest in our inventory. John would have originally cut this rum as a heavy new make spirit, leading to smokiness, deep vanilla notes and dried fruits. All that time in the barrel gives the rum an edge, so it bites as it goes down. The blenders have deftly balanced this out with lighter oakiness, and playful rum notes, so the flavours complement each other perfectly, while bringing great complexity.

AROMA

Clean, medium intensity with notes of burnt sugar, caramel, creme brûlée, cacao, and sawdust, as well as tropical fruit (pineapple, coconut), nutmeg, and a hint of dried apricot.

TASTE

Dry to medium with intensity. The initial sip includes cinnamon and baking spice with some bitter cacao, and lots of tropical fruits including mango and pineapple. Complex with some hints of green minty herbaceousness, and a red fruit component coming from the maturation.

COLOUR

Clear, deep gold with excellent clarity.

FINISH

A lasting medium intensity that allows the maturation flavors to become more pronounced as it warms on the palate. The complexity increases as the herbaceous notes pair with the bitterness of the cacao. This is a superb rum that not only showcases the predominant flavors of vanilla, caramel, and spices, but highlights true expressiveness with an evolution into chocolate, ginger and coconut flavors.

CONTACT

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