

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

★ PRODUCTION ★

*Fermentation and Distillation*

**HOW LONG IS THE FERMENTATION PROCESS?**

The fermentation process can take up to 48 hours.

**HOW MANY TIMES IS THE RUM DISTILLED?**

The rum is distilled in a 4 column distillation system.

*Sugar Cane*

**IS KIRK AND SWEENEY MADE FROM SUGARCANE JUICE, CANE SYRUP OR MOLASSES?**

Kirk and Sweeney is made from high-quality sugarcane that is processed for fermentation and distillation.

**WHERE DOES THE SUGAR CANE GROW?**

The sugar cane is grown mainly in the eastern part of the island.

**HOW LONG DOES IT TAKE SUGAR CANE TO FULLY MATURE?**

The sugar cane is grown on an annual basis with a yearly harvest.

**DOES THE SAME SUGAR CANE FARM ALSO PRODUCE THE RUM?**

No, the sugar cane is sourced from multiple growers on the island.

*Aging Process*

**HOW DOES THE DOMINICAN REPUBLIC DEFINE AGED RUM?**

Aged rum from the Dominican Republic requires that the entire production process including sugar cane harvesting, fermentation, distillation and aging all take place in the Dominican Republic. The rum must also be aged for a minimum of one year in barrels.

**SOME PRODUCERS USE SOLERA TO DESCRIBE A SIMILAR METHOD OF COMBINING AGES, HOW IS “AVERAGE AGING” DIFFERENT?**

While the solera method requires the topping of fresh alcohol into barrels, an average aging process is different as there is no topping of the barrel with fresh alcohol in the process. In its place, there is dumping, blending and re-barreling for aging continuation resulting in an average age.

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**WHAT DOES AN “AVERAGE” AGING YEAR MEAN?**

An average aging year means that it is the weighted average of all the different aged rums that go into the blend.

**WHAT BARRELS ARE USED TO AGE KIRK AND SWEENEY?**

The barrels used to age Kirk and Sweeney are a combination of American and French oak barrels purchased from a variety of distillers sourced from multiple coopers.

**WHAT ARE THE MAIN DIFFERENCES BETWEEN THE KIRK AND SWEENEY EXPRESSIONS IN TERMS OF THE AGING PROCESS?**

Each expression goes through the exact same production process. However, each has a different range of average ages.

**IS THE RUM AGED IN THE DOMINICAN REPUBLIC THE FULL LENGTH?**

Yes, the rum is aged for its full length in Santiago de los Caballeros.

**HOW MUCH PRODUCT IS LOST TO ANGEL SHARE?**

In the first year, approximately 6-8% can be expected to be lost. After that first year, it is between 2.5%-3.5% depending on a number of contributing factors.

**WHAT ARE THE BARRELS UTILIZED WITH BEFORE AGING THE RUM AND HOW MANY TIMES ARE THEY USED?**

A majority of the used barrels are ex-bourbon and they are utilized by the original distiller 4-5 times before being re-charred and repurposed for rum aging.

**HOW ARE THE BARRELS TREATED BEFORE AGING?**

The used barrels are treated with a water/steam treatment. They are then charred and the hoops and staves are adjusted.

**WHAT IS THE ALCOHOL LEVEL WHEN THE RUM IS AGED IN BARREL?**

The alcohol level is between 65-70% alcohol by volume when the rum is being aged in barrel.

**WHAT TYPE OF FACILITY OR AREA ARE THE BARRELS AGED IN?**

The barrels are aged in a concrete rickhouse.

**WHAT IS THE WEATHER LIKE WHERE THE RUM IS AGED?**

The rum is aged in tropical weather which is typical in the Caribbean.

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*Age Statements*

**WHAT ARE THE REGULATIONS FOR HAVING AN AGE STATEMENT ON A BOTTLE OF RUM?**

This can vary based on the country of origin but according to the United States or EU if there is an age statement on a bottle of rum, the youngest rum in the blend defines that number.

**WHAT ARE THE AGE RANGES FOR THE KIRK AND SWEENEY RUMS?**

The Reserva includes rums aged between 3 and 14 years. The Gran Reserva includes rums aged between 5 and 20 years. The Gran Reserva Superior includes rums aged between 6 and 25 years. Each batch will be unique as the producer will blend various age statements throughout the aging process.

*Blending*

**WHAT IS THE PRODUCER'S BLENDING PROCESS?**

The producer conducts various steps of dumping, blending and re-barreling through the years during the aging process, and from there continues aging with an average age.

**DOES THE PRODUCER ADD ANY COLORING TO GET THE RUM THE COLOR THAT IT IS OR IS THAT COLOR JUST FROM THE BARREL AGING?**

We add a small amount of natural caramel coloring, which is standard practice and within compliance to standardize the color of the rum.