

RON  
Cueva 1501



Panama





## About Cueva

*Cueva is the name of one of the earliest tribes indigenous to Panama. The Cueva tribe was discovered in 1501, when the Spanish explorers and conquerors first landed on the Panamanian coasts. In their search for gold and wealth, they encountered the natives of the Cueva tribe.*

*The story is sad, unfortunately, because the Cueva tribe became extinct in 1535 due to the struggle to protect their homeland. The last tribal members disappear into the history books due to the ensuing diseases that came along with the conquerors.*

*The rum series Ron Cueva is a tribute to the proud and brave Cueva tribe, who have now returned to conquer the world with world-class Panamanian rum. They do so by exploiting the optimal climate to produce sugar cane. The cold nights and humid days, in combination with a moderate rainy season that provides a long and efficient growing season, producing high quality sugar cane. A humid and moderate tropical climate provides perfect conditions for ripening complex world-class rum.*

*In addition to full storage, Ron Cueva also uses the "Sistema Solera" method. Panamanian law only requires rum to be barrel aged for a minimum of two years. Ron Cueva 1501 goes much further than this in their pursuit of quality - and stores their rum for 8, 12, 18 even up to 33 years. A space producer who puts tradition and history first, so they do not forget where they come from. Still with a focus on the future and production of high-quality Panamanian rum.*

## Ron Cueva

*A rum producer that presents Panamanian rum at its best. Ron Cueva 1501 Panama is one of the finest that comes from the small central American country in the form of liquid gold.*

*Top quality American ex-bourbon casks, along with a complex distillate, which gives the patient a bang of a dram made on sugar cane molasses. Specially selected barrels that show complexity, spice, and balance, which are the most important for Ron Cueva 1501.*

*Ron Cueva 1501 is made from 100% sugar cane molasses in the Spanish style. Panama is an ideal place to plant sugar cane, which provides a high-quality juice, which later becomes the divine drink, rum. The sugar cane molasses is carefully fermented in the humid Panamanian climate. After a temperature-monitored fermentation, the low-alcoholic cane molasses liquid is now distilled. This is done under the strict supervision of the distillery's master distiller, who makes sure that the whole process goes according to plan, to achieve the highest quality spirits.*

*The finished, distilled rum is then laid to rest in American white oak, ex. bourbon whiskey fade. Here the rum is stored in the solera system, under constant supervision of the distillery's master blender. A man who possibly has the best job in the world, as he has to quality test the rum all year round, to finally be able to say "Now it is ready for blending and bottling"*

*Rum blending is truly an art! A rum that combines tradition and history with modern technology.*

## Our Master Blenders

### *DON PANCHO - "the godfather of rum"*

*"Don Pancho" or Francisco Fernandez was born in 1938 in Cuba. Don Pancho learned about the wine and spirits business from his father, Don Antonio Fernandez Castro, who worked in the business. Later,*

*Don Pancho earned a degree in microbiology. Under master blender Ramon Fernandez Corrales, he studied Cuban-style rum making*

*Don Pancho got his nickname "Minister of Rum" when he became the head of research and development for rum at the Ministerio de la Industria Alimentaria in the 1970s. This agency was responsible for the Cuban beverage industry and government owned. His other nickname was "Great Grandfather of Havana Club" as he was working brands like Matusalem and Havana Club.*

*His career in Cuba lasted 35 years. Havana Club was acquired by Pernod Ricard, which gave them the rights to distribute Havana Club in 1993.*

*But Don Pancho was not a part of the deal. After his career in Cuba, he moved to Pese in Panama. This region was known for its quality sugar cane. He started to work for Ron Abuelo together with a friend, Carlos Esquivel, where they helped rebuild Las Cabras distillery.*

*He is regarded as one of the most prestigious Roneros, or master rum makers, on the planet.*

### *EDUARDO PÉREZ*

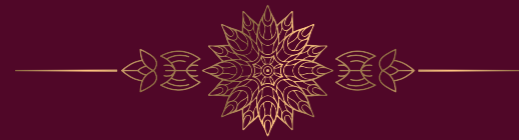
*Eduardo Pérez is an enologist with more than 35 years of experience. He started in the Argentinian Wine Industry before continuing his career in the Venezuelan Rum Industry.*

*He has a vast experience in chemical & physical analysis, quality control, aging & blending and formulation. He has worked as a production manager, director & master blender, and he is now in charge of production at CRF.*





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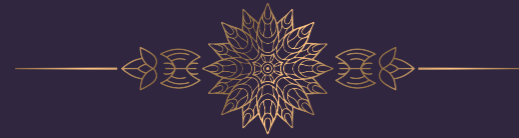
Ron Cueva 1501 - 8 Solera

*Ron Cueva 8 is a blend of the finest rums aged in selected barrels up to 8 years. Medium bodied, nutty and spicy, with a touch of sweetness, vanilla, oak and cinnamon leading to a lingering finish. Enjoy on its own or mix in every rum drink you wish.*





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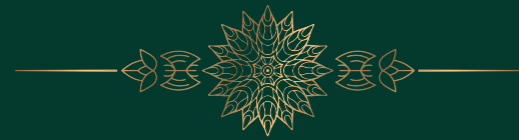
Ron Cueva 1501 - 12 Solera

*Ron Cueva 12 is a blend of the finest rums aged in selected barrels up to 12 years. Medium bodied, spicy and complex with hints of creamy caramel, ripe sweet fruit and lovely notes of vanilla. Enjoy neat on the rocks or in dark spirit cocktails.*





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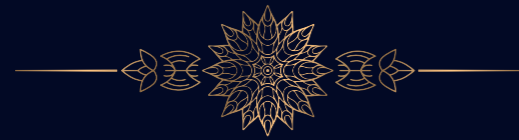
Ron Cueva 1501 - 18 Solera

*Ron Cueva 18 is a blend of the finest rums aged in selected barrels up to 18 years. It is a full-bodied rum, with depths of dried fruit with hints of vanilla from the gentle barrel aging, leading into more savory notes of tobacco, coffee, balanced with a spicy touch.*





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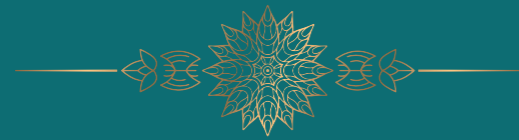
Ron Cueva 1501 - 25 Solera

*Ron Cueva 25 is a blend of special selected aged rums aged in the "Sistema Solera" up to 25 years. The fruit, spice and spirit show a great balance of sweetness. Date, prune with hints of chocolate and dark cherry gives a smooth and sweet finish. Enjoy on the rocks or sipping neat in good company.*





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Ron Cueva 1501 - 30 Solera

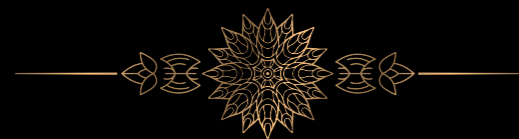
*Ron Cueva 30 is a blend of special selected aged rums aged in the "Sistema Solera" up to 30 years. Clear, deep amber, or teak antique in color. Nose is filled with dried fruit, leather, oak mixed with vanilla and spices. Oily notes with some pleasant sweetness from dark dried fruit, dates, raisins in combination with cane honey, vanilla, tobacco, orange peel and spices. Giving a complex and lingering balanced finish. Drink this in a proper glass on the rocks and in good company.*



Available from  
1/11 - 2022



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Ron Cueva 1501 - 33 Solera

*Ron Cueva 33 is a blend of special selected aged rums aged in the "Sistema Solera" up to 33 years. The color is deep amber or patinated mahogany. Rich tarry aromas with dark fruits, dates, figs, polished leather, pineapples with honey, nougat and chocolate. Taste is smooth with sweet molasses, port infused cigarillo, raisins, ripe cherries, dates, figs, spices and pineapple, ending with a last touch of caramel. Drink this in a proper glass on the rocks and in good company.*



Available from  
1/2 - 2023





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