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Santa teresa rum

Ron Santa Teresa (IBC: RST) is a trademark of venezuela's rum manufacturer. It is the first in Venezuela, with more than 200 years of tradition of making old rums. Its current president is Venezuelan businessman Alberto C. Vollmer, who belongs to the fifth generation of a family dedicated to the production of rum in Venezuela. Ron Santa Teresa is known for his products and social projects through the Santa Teresa Foundation, such as Proyecto Alcatraz [es], Rugby Santa Teresa and Proyecto Casas Blancas. The company's headquarters are located on the Santa Teresa estate, founded in 1796 by Earl Martín Tovar Ponte, where it is currently an agro-industrial, tourist and sports complex. The history of the late 16th century has already grown in the valleys of the modern state of Aragua, in northern Venezuela. In 1796, Count Martín Tovar Ponte, a signatory to the Venezuelan Independence Act, named the terrain in honor of the patronage of Santa Therez. After the property suffered damage caused by the rohingya during the Independence War, a young German descendant, Gustav Julius Vollmer Ribas, grandson of General José Félix Ribas, bought the property and began producing the first Venezuelan rum in 1896. [1] Since 1989, the estate has been said to offer guided visits inside the property to explain to visitors the process of making rum and premises. Among the attractions are the Rum route, which includes the Tovar house and rum museum, Private Cellar, Solitary Hatchery, la Guadalupe sector, coffee rooster, stick fields, Aragua Cross, distillergen, botling plant and railway station El Consejo. [2] The Alcatraz Rugby Proyecto Alcatraz [es] project is a rehabilitation programme for young people with behavioural problems who have managed to disband at least 10 gangs without the use of violence. The program began in 2003, after a robbery of a company where a security guard was nearly killed. One of the robbers was caught and offered three months of community work as punishment. They then caught another member and offered the same offer until 22 gang members joined; They learned to read and write. [3] Although the original idea was that gang members were working in the country, its owner Vollmer had the idea to rehabilitate them with rugby. The program has had more than two hundred participants and has expanded to include a rugby school program as well as a disciplinary, with a total of at least 2,000 young people coaching rugby in the country to distance themselves from crime. [4] References ^ Armas, María Victoria Fermin mfermin@el-nacional.com Photo: Joscar (August 6, 2017). De paseo por la tradición ronera. El Nacional (in Spanish). Retrieved 10 February 2018. ↑ Ron Santa Teresa - Página oficial ^ Proyecto Alcatraz de o como el Ron Santa Teresa salva vidas. Mundo Deportivo. Retrieved 11 February 2018. ↑ Proyecto Alcatraz: una historia de valores y rugby de la Hacienda Santa Teresa - Venezuela. Ministry of Economy. www.noticias24.com (in Spanish). Retrieved 11 February 2018. External links Top 100 spirits of the world from wine enthusiast Drink of the Week: Santa Teresa 1796 Solera Rum from Imbibe Distilling Order From Chaos: Making Santa Teresa Rum in Venezuela from The Daily Be Retrieved from already dobrý. After malej degustácii by som told, already is viac ako len dobrý. Ath this after všetkých stránkach. Pekná mavo zlatá farba announces, already mature vo vypálených sudoch. After the first privoňaní medové plásty, roasted oriešky, caramel. Prijemná sladkastá vôňa. Rum is with peknou viskozitou, pomaly steká po stenách pohára. Na prvý pocit na jazyku sladký, chut' postupne prejde do jemne drevitej, lemovanej sušeným ovocím a hrozienkami. It is veľmi jemný so stredne dlhou dochuťou. Told by som, already is sladký such akurát, ak nie trochu menej. Celkovo kvalitný a chutný rum nielen pre začiatčníkov, ale aj pre pokročilých rumových nadšencov. The 19th century is the most important of the 10 000-year-long world-high-end rums. The image is not available for Colour: Santa Teresa 1796, Venezuelan Rum with Limited Edition Crafted Label Together Photo, the bland Santa Teresa Santa Teresa is Venezuela's oldest rum brand. The Hacienda Santa Teresa, where rum is produced, date back to 1796. Hacienda started as a producer of coffee, cocoa and sugar. The production of rum began in the 1830s and has continued ever since, despite the company highlighting war, revolutions, invasions even dictators. It is located in the Aragua Mountain Valley, the heart of Venezuela's sugar industry. It is run by the Vollmer family, now in its fifth generation, since 1830. The company produces several rum terms, but only one is exported: Santa Teresa 1796 Solera Rum. It is described as one estate, a farm on a bottle of rum. This term was first published in 1996, celebrating the 200th anniversary of Haciende. International sales are handled by Bacardi Ltd. The brand has a long history of community engagement. Her most famous initiative is the ongoing Alcatraz project. In 2003, a criminal gang broke into Haciendo and ambushed a security guard. When they were caught, they gave criminals an unusual choice: either surrender to the police or work on Hacienda to give up for their crime. The offer was accepted, the Alcatraz project was born. Since then, Project Alcatraz has expanded into an initiative that recruits members of a criminal gang, rehabilitates them through a professional value formation, psychological counselling, formal education and participation in rugby, and then reintroduce them into society. Hundreds of young people have passed the programme to date. A sugar cane box at Hacienda Santa Teresa Photo, courtesy of Santa Teresa This summer, faithful to its tradition of community support, the company has launched a Limited Edition Crafted Together Bottle in response to the impact of the COVID-19 pandemic on the hospitality industry. Santa Teresa hired 25 tasters to design the label for the term Special Edition. Beginning with Liana Oster from Dante Bar in New York, each waiter completed part of the label and then transferred it to the next participant. Each waiter had a full creative license, with any medium they wanted from oil painting, to photography to charcoal drawings. The resulting label was a mosaic that produced the work of all 25 artists/barts who worked in bars from Los Angeles to Madrid. Each waiter's design was inspired by how they resisted during the lockdown. As part of the program, the company also has \$10,000 for the USBG Bartender Emergency Assistance Program. Santa Teresa 1796 is a rum-based molasses that is produced mostly, but not entirely, from sugar vines grown in Haciendi Santa Teresa. The distillery works so the multi-column continuously rests and the pot still. Rum from 1796 is a combination of distilled column and pot of distilled rum. The maturation is combined with ex-bourbon barrels of American oak and in French Limousin oak, some of which previously held wine or Cognac. The most characteristic feature of Santa Teresa 1796, however, is that it claims to employ slero to mature and mix its rums. Santa Teresa was the first rum producer to announce on its label that it was using solero. Other rum producers have since started using the term on their labels. Solera is a fractional mixing system that originates in the sher production area of Andalusia. In sherry soleri, the liquid moves through the tier barrels, where the part is mixed with a pre-existing sherry. Each tier is called criadera(cradle). The lower tier is called solera. The term solera is also used to describe the whole process. Each group corresponds to a certain age. The contents are a mixture of all the liquids that have passed through each cryadera. As sherry moves down through various kriaderas the average age increases. The specified age of solere corresponds to the date of the beginning of the solera, i.m. the oldest part of the sher in the mixture. The older the solera is, the more small the amount of original sherry is still communion. Sherry, designed for inflow, is an extract from the lowest level. In theory, that's about a quarter to a third of the contents of barrels at any time. However, each manufacturer is free to operate Choose. As the contents are towing, the sher are replaced by sheri from the next highest level in the solera and so on. When the sheri is extracted from the highest track (the youngest) is replaced by a newly produced sharia. I guess the rum solera works the same way. The only difference is that the liquid moving through the solero is rum instead of sherry. Soleras are a way of maintaining consistency by expression, as each pinching represents a mixture of all previous liquids produced, although the average age of the mixture will be heavily weighted against younger components. In the case of Santa Teresa 1796, each bottle is a mixture of rums between the ages of 35 and 5 years. Older rums, however, are only a small fraction of the total mixture. The rums, the old Solera, are unusual, but they don't. Ron Zacapa, Botran, Dictador and La Hechicera are all examples of rums claiming to be solera old. Santa Teresa rum ripens in the company's Photo warehouse, courtesy Santa Teresa Practice can be controversial because there are no firm rules on how solera works. Critics of the practice have argued that Latin American rum producers, the area where the practice is most prevalent, do not follow a real, sherry-style solera system, but they really just produce a mixture that consists of rums of different ages. The practice may be confusing when the age of the solere appears on the bottle because the stated age of the solere has nothing to do with the age of the liquid extracted from this or the average age of the mixture. The question is double. The use of the age declaration for aging is difficult because it depends on how it is managed by jurisdiction and is often non-consent. The older Solera is, the greater the difference between her age and the average age of her content. This issue is even more complicated by the fact that the definition of age statements also differs in competence. In the U.S., the Office of Alcohol and Tobacco Tax (TTB) requires that the age declaration on the brandy bottle reflects the age of the youngest component of the mixture. Rum 20 YO may consist of a mixture of 20 YO and older rums, but it cannot contain rums that are less than 20 YO, even if it is only a fraction. The United Kingdom and the European Union have similar rules. Among rum producers, Jamaica and Barbados are among others. However, this does not apply to all countries. The definition of an age declaration may vary significantly. In some places, Guatemala, Nicaragua, Colombia Dominican Republic, for example, age statement can reflect the average age of the mixture rather than its youngest component. This definition may more closely match the average age of the solere content. TTB has no specific rules regarding aging. It is allowed to that the spirit produced solera and indicates the age of the solere (probably that means that there is some spirit in the mix that dates back to that date, even if the amount is irrelevant). It is also possible to indicate the average age of the liquid in the solera. This is often allowed if it is on the back of the label, but not on the front label and is not called an age statement. Notwithstanding these guidelines, the TTB may always refuse a label if it considers it deceptive or unclear. That's what you have in mind when you get ghosts on board. Thanks to the credit, Santa Teresa Publishing is very simple. Although he mentions solera, he does not refer to any specific age. The only date on the label is 1796, the date on which the Hacienda was founded. Probably consumers realize that the year is not a distillation date and that it's not 224 YO rum for \$40. When dealing with solera old spirits, it is best to just think of them as not having an age statement and consisting of a mixture of ghosts in the age difference. If the age of the components is revealed on the bottle, just remember, the older brandy will be an excessively small part of the mixture. In the end, it matters whether you like the content and whether they represent good value for money. The age of the solera is irrelevant. Bottle of Santa Teresa 1796 Solera Rum Photo, courtesy Santa Teresa Santa Teresa, 1796, Solera Rum, 40% ABV, 750 ml, Average retail price \$43 Color is rich, dark amber with theorem orange-brown shade. On the nose there is a special aroma of molasses and brown sugar, which gives way to caramel sweetness, along with a dash of boiled apple, a few coffee notes, a hint of bananas and a little dinje. In the sky, the rum is very creamy with oily, syrupy consistency and observed weight of the sky. It's sweet, almost candied, with notes of dried fruit, vanilla, brown sugar and a little dark chocolate, along with some bananas, cinnamon spices and some peppery. The finish is long, smooth, sweet, with dried fruit notes, some caramel and long-lasting sweet peppers. That's great rum. Smooth, dense and delicious. At first I thought the rum most likely included some added sugar, as this would explain some of its sweetness and its creamy sky weight. However, the company claims that it does not add sugar and that the total sugar content of rum is between 0 and 5 grams/litre. The use of added sugar in rum is another controversial topic. Some jurisdictions, such as Jamaica, Martinique and Barbados, outlaw it. Other producing countries, more often in Latin America, including Venezuela, allow this. Some critics condemn the practice and believe it drains away from rum and adds artificial quality. Others don't see anything wrong with that. I'm in the latter camp, even though I want to, for good manufacturers disclose the practice and dosage. Performance 9/10, Nos 27/30, Germans 28/30, Conclusion 26/30, Final score: 90/100 Cheers

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