

The Pyrat Rum Process

HOW ULTRA-PREMIUM PYRAT RUM IS PRODUCED

RAW MATERIALS

Molasses, deep well water, proprietary yeast.

FERMENTATION

We select Caribbean producers that use high grade molasses sugars that are mixed with proprietary yeast, turning the mash sugar into alcohol.

DISTILLATION

Fermented mash is distilled a minimum of 2 times in a variety of stills unique to the island and producer, including Pot and Column stills.

AGING

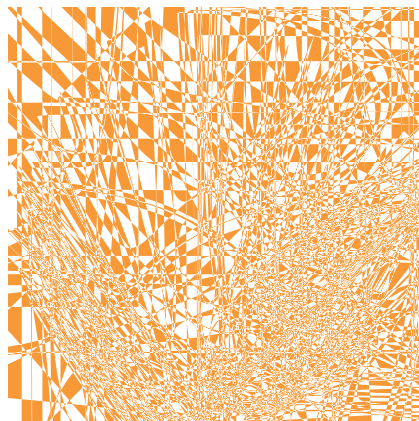
We select specific types of barrels for aging that are unique to the Pyrat blend. All rums in the Pyrat blend are aged a minimum of 3 years, up to 15 years.

FINISHING

After aging, the 90-105 proof rum is blended with purified water to reduce the proof, while not affecting the unique flavor of each rum.

BLENDING

Pyrat Rum is a unique blend of rums produced to specification from a select group of Caribbean rum partners. We assemble the varying ages and types of rums to ensure the Pyrat blend is consistent year after year.





PYRAT



There are many Caribbean rums, with a wide variety of history and production methods. Only Pyrat Rum brings together a unique combination of Caribbean rums to create a blend with unparalleled flavor and smoothness. To best appreciate Pyrat, it's important to know the history of Caribbean rum.

Rum was first produced in the Caribbean in the 16th century, and today it's widely acknowledged that the finest rums in the world are produced in the Caribbean.

As the planting and harvesting of sugar cane grew throughout the Caribbean, each island began producing rums using different water sources, yeasts and distillation process, creating a wide variety of rums ranging from crisp clear light rums to dark full-bodied rums. For centuries rum producers honed their craft, creating rums that reflected a specific *Island Style*. Jamaica became famous for dark full bodied rums, Puerto Rico for its crisp light rums, and Barbados for its medium bodied aged rums.

Every island produces their unique style of rum using sugar cane as a base, but differentiating their rums by using varying types of yeast strains, fermentation processes and proprietary still designs. While all rums share the common flavor derived from sugar cane, the depth and character of each island rum is as unique as the soil, water and microclimate of each island.

Pyrat Rums incorporate many of the island styles of rums, produced throughout the Caribbean, by maintaining partnerships with producers that provide rums for the blend that are distilled and aged to our proprietary recipe. No other rums will ever achieve the unique house style of Pyrat Rum, as the exact blend is a proudly well-kept proprietary secret.



PYRAT

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