

Angostura Celebrates International Rum Success



Angostura's globally renowned International Rum Range is distributed in nearly 50 markets worldwide, and includes five incredibly smooth, exquisite rums. These rums are amongst the most award-winning in the world, and swept their categories at the recent 'Rum Masters 2011' – the highly respected industry competition run in conjunction with 'Spirits Business' Magazine.

Angostura Reserva

- **GOLD** in White Rums, Rum Masters 2011

Angostura Reserva is an exceptionally smooth, light to medium bodied white rum. Distilled and aged in once-used oak casks for up to 3 years, the end rum is light and exceptionally smooth, with flavours of tropical fruits, banana and coconut. It can be enjoyed neat as a sipping rum, or over ice, but its deep character lends to being mixed with stronger mixers, and provides an ideal base for long drinks and cocktails!

Angostura 5 Year Old

- **GOLD** in Gold Rums up to Five Years, Rum Masters 2011

Distilled using Angostura's five-column continuous still at the Distillery in Trinidad, this exceptionally smooth blend of rums is aged for a minimum of 5 years then lightly filtered through charcoal. This rum's inherently rich flavour offers subtle notes of burnt caramel and vanilla mixed with apple fruitiness. Perfectly enjoyable neat as a sipping rum, or over ice, this rum also mixes for a stunning contemporary take on a Manhattan or an Old Fashioned Cocktail.

Angostura 7 Year Old Rum

- **MASTER** in Gold Rums up to Seven Years, Rum Masters 2011

This powerful, robust and flavourful rum is a blend of light, medium and heavy rums distilled in Angostura's continuous still at different intensities and matured in once-used oak casks for a minimum of seven years. Rich, intense and silky smooth, this rum comes into its own after a minute or so in the glass, and should be enjoyed neat to reveal its true characteristic and provenance!

Angostura 1919 Rum

- **GOLD** in Premium Rums, Rum Masters 2011

This world-renowned premium rum is made from a blend of light and heavy molasses-based rums aged for a minimum of eight years. It is rated one of the best aged rums from the Caribbean by Wine and Spirit International, the American Beverage Institute, the US Spirits Journal and Wine Enthusiast Magazine. This remarkably soft and well-rounded spirit exudes a complex bouquet, brimming over with aromas of cocoa, molasses, caramel and vanilla.

Angostura 1824

- **MASTER** in Premium Rums, Rum Masters 2011

A blend of the finest mature rums hand-picked by Angostura's Master Blender, skillfully blended and hand-casked in charred oak barrels for a minimum of 12 years. Dark gold in colour, Angostura 1824 offers a seamlessly smooth texture and well-rounded, medium to full body. The bouquet is seductively rich with aromas of sweet molasses, vanilla, honey, spice and cognac notes. This extraordinary and sensually crafted blend is the ultimate sipping rum, enjoyed best neat or on the rocks.



Gold Medals from 2009-2010



Laguna del Carbon
Island (South America and the West Indies)
1902-1903

Island (South America and the West Indies)
1902-1903

Stanley

DOUVE Island (NORWAY)

ANGOSTURA