

F. PAUL PACULT'S

SPIRIT JOURNAL

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Highest Recommendation



Plantation Xaymaca Special Dry
100% Pot Still Jamaican Rum
(Jamaica; Deutsch Family Wine &
Spirits, Stamford, CT)
43% abv, \$25.

Golden wheat field color; pristine clarity. This sterling opening aroma gets right to the point of what pot still distillation does for rum, in that there is, first and foremost, a screaming funkiness that is reminiscent of hay fields, sugar cubes, tropical fruits (banana, guava, in particular), leather bound books, textile fiber, and coffee grounds; next up after ten minutes of further air contact comes the exotic fragrance of spiced apple and baked banana doused with nutmeg. Entry doesn't shy away from the pot still reek as the flavor profile, in fact, embraces it, causing the initial taste impressions to make you ask "How good is this rum going to get?" as the tidal wave of damp earth, rainforest, and sea salt accelerates; midpalate sees all the disparate components merge into a delicately honeyed, slightly salty taste that's resinous, lean, and bittersweet. Finishes shorter than I expected, delicately bitter-sweet, understated, and lovely.

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★★★★★/Highest Recommendation